Monferrato Rosso DOC 2021
“Blu Elixir”

Grape variety: Barbera, Syrah and Grignolino (overripe grapes)

Training system: espalier, with short Guyot pruning

Characteristics of the soil: clayey and marly soils

Zona geologica: hilly landscape at 400-450 metres above sea level. South-South/West hillside position.

Yield per hectare: 60 q.

Harvest period: last week of September/first week of October

Vinification: after a period of over-ripening in the Grignolino vineyard, the grapes fermented in a single vat. The fermentation temperature about 28 º C in stainless steel tanks. Always in steel the malolactic fermentation.

Refining: 30 months in French oak barriques and 24 months in bottle before the sale.

Organoleptic profile: intense ruby red color with violet reflections tending to garnet. A dense wine, rich in higher alcohols that draw important and close arches. At the nose it gives notes of red fruits, cherry, marasca cherry, berries and exotic fruit in evolution, with citrus notes balanced by spicy notes of vanilla and toasted. On the palate are found the same descriptors that characterize the scent: notes of fruit with hints of black pepper.
Wine of great structure, softness and balance.

Serving temperature: ideally at 18°C.

Suggested food pairing: important red meats, cheeses with good fat consistency (Camembert, gorgonzola and blue cheeses of medium and long ripening).