

BUONGIORNO

PIEMONTE DOC ROSSO



First year of production: 2015

Grape: Barbera del Monferrato, Dolcetto d’Ovada e Cabernet Sauvignon

Vineyards Exposure: Predominantly south-west

Altitude: 300-320 MASL

Soil: Calcareous Clay

Pruning system: Guyot, 5000 vines per hectare

Harvest: Whole ripened; hand-picked in 20 Kg crates

Fermentation: Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation: Developed in stainless steel tanks. Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

Ageing: Aged in stainless steel tanks and then in bottle for the time needed

TASTING NOTES

Colour: deep ruby with a remarkable colour density and bright purple reflections.

Nose: intense and refined, with notes of ripe red fruits accompanied by a well-defined hint of violet.

Palate: the same aromatic profile is confirmed on the palate, offering a fragrant and harmonious sip. Freshness plays a leading role, keeping the mouth clean, while tannins remain present yet unobtrusive. The finish is moderately persistent and balanced.

PAIRINGS: A wine perfectly suited to accompany the entire meal — and a wonderful choice for everyday enjoyment.