

# DI FATTO

## MONFERRATO D.O.C. ROSSO



**First year of production:** 1999

**Grape:** Albarossa, Barbera, Dolcetto e Cabernet Sauvignon

**Vineyards Exposure:** Predominantly south-east

**Altitude:** 250-300 MASL

**Soil type:** 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

Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

**Malolactic fermentation:** Developed in stainless steel tanks

**Refinement Condition:** Aged in 500 litres Tonneaux for a variable period depending on the vintage

**Alcohol by Volume:** 14-14,5% ABV

**Acidity:** 6,63 g/l

**Sugars:** <1.0 G/L

**Vintage:**

### TASTING NOTES

The colour is deep dark and intense red.

The nose appears complex and intriguing with scents ranging from the red flowers to liquirice and vanilla.

The same complexity is in the mouth with a persistence and length that is hard to find.

Despite its relative youth, it is indeed round and pleasant even without food in front of the fireplace it is perfect.