

Description of this quality wine:

Favor dèl Demòni has a deep cherry red color, beautiful deep and light colored wine legs.



After swirling, complex aromas of small red fruits, berries, cherry, strawberry, a little vanilla, slightly smoky and a nice herbal touch.



Nice full roundness in the mouth, balanced tannins. The soft fruity fresh acidity is well balanced with the dosed wood and fumé. Nicely balanced after decanting. Elegant and long finish.

Name : Favor dèl Demòni (= *The Devil's Choice*)

Appellation : Monferrato D.O.C. Rosso

Winemaking process : Manual harvest of each grape variety separately and after a quality selection, temperature controlled alcoholic fermentation with 3 weeks of skin maceration. Each wine has separately aged for 12 months in small wooden barrels before the assembly is made.

Wine and dine: This red wine can handle a lot. It is a perfect combination with roasts and grilled meat dishes, game, pasta with tomato or cheese sauces.

Grapes : Blend of Barbera, Freisa, Pinot Nero en Merlot

Terroir : lime and loam

Yield : maximum 77 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomaticorc - reserva - cork for long preservation - the wine can never be corked

Preservation : 10 to 15 years

ABV : 13,5 %

Serving temperature : 15/17° C



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