



• A L E M A T •

OUR WINES



MONFERACE

Grignolino del Monferrato Casalese
D.O.C.

Grape Varietal: 100% Grignolino

Wine making: fermentation is made in stainless steel vats at a controlled temperature of 28°C. The wine remains on the skins another 20 days for maceration, to fix the color and allow the formation of macromolecules that enlarge the texture.

Aging process: Malolactic fermentation occurs in small French oak barrels, the wine remains on its fine lees for all the period of wood aging, minimum 24 months. The wine is bottled and can be sold not before 40 months, starting from November 1st of the year of the harvest.

Colour: ruby and brilliant.

Nose: the wine is immediately floral, violet and rose petals; then spices with white pepper and cloves. Very clean and sharp fruity notes follow, with plum, cherries under spirit, blue raspberries.

Taste: The palate is large, the perceived acidity is balanced, the tannic part is present but made of fine tannins, the tactile sensation is velvety and brings to a good persistence, vanilla notes envelop and harmonize all.

Serving temperature: 16° 18° C.

Food pairing: white and red meat, beef roast, seasoned cheese.