

DI FATTO

MONFERRATO DOC ROSSO



First year of production: 1999

Grape: Albarossa, Barbera, Dolcetto and Cabernet Sauvignon

Vineyards Exposure: Predominantly south-west

Altitude: 250-300 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 500 litres Tonneaux for a variable period depending the vintage

TASTING NOTES

The **colour** is deep dark and intense red.

On the **nose** is complex and intriguing, with aromas ranging from red flowers to liquorice and delicate hints of vanilla.

the same complexity is confirmed on the **palate**, where the wine shows remarkable persistence and length. Despite its relative youth, it is already round and pleasant, with a harmonious structure that makes it enjoyable even on its own.

PAIRINGS: Despite its relative youth, it already shows remarkable roundness and balance, making it deeply pleasant and perfectly enjoyable on its own — especially in front of the fireplace