

# CALINI

## Monferrato Doc Rosso



**Production area:** Piedmont

**Grapes:** Barbera, Syrah and Cabernet

**Alcohol:** 14% vol.

**Wine description:** In this wine the freshness and perfume of Cabernet Sauvignon, the traits of syrah are masterly joined to the distinctive character of Barbera grapes. The maximum production/hectare is 80 tons for each vines. The Cabernet Sauvignon and Syrah are hand harvested around the middle of September, while the Barbera is harvested at the beginning of October. It follows a long maceration and fermentation of each must at controlled temperature. The wines are then assembled and spends at least 24 months in big oak barrels, then in the bottle. It has a deep ruby red color while the bouquet is ethereal, vinous with notes of berries and ripe plump. On the palate it is velvety with an elegant structure and harmonious body.

**Food pairing:** This unique and fine wine pairs well with pasta with sauce, grilled vegetables and steak, turkey with smashed potatoes, roasts and game. It is a great meditation wine

**Aging potential:** 10 years after vintage and more

**Serving temperature:** 18 -22 °C