

Monferrato Doc Rosso "Trio"



Production area: Piedmont

Grapes: Dolcetto, Barbera, Cabernet

Alcohol: 14% vol.

Wine description: Since 2014, Monferrato is part of the Unesco World Heritage Site, and today is one of the most famous Italian wine region in the world. Full of breathtaking views, hills, vineyards and historic castles, viticulture is dominant throughout the territory; wine is not only a source of income for the entire region but a real symbol of culture and tradition of this land. In this blend the freshness and the scents of Dolcetto with hint of almonds of the Cabernet are combined with the unmistakably fruity and winey character of Barbera grapes. After the manual harvest of the grapes it follows a long maceration and fermentation at controlled temperature. The three wines are then assembled and refined for a year in the traditional large oak barrels.

Its color is deep red and bright. The bouquet is filled with notes of cherry and ripe fruit. It has a round body with gentle tannins and excellent persistence.

Food pairing: Ideal with pasta dishes, vegetables, meats and aged cheeses. It is a perfect "wine by the glass"

Aging potential: 5 years after vintage and more

Serving temperature: 18 -22 °C