MONTEJ ROSSO

BARBERA DEL MONFERRATO

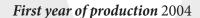
DENOMINAZIONE DI ORIGINE CONTROLLATA

Bright red color, due to the perfect ripened grapes used for the production of this wine.

The Montej Rosso, vinified in stainless steel tanks, is an intriguing wine, enjoyable and easy to drink.

It is characterized by an intense bouquet of red fruits.

Best served at 18/20° C (64-68° F)



Grape variety Mainly Barbera

Exposure and altitude Mainly South-West, 300-320 meters a.s.l. (985 – 1050 feet)

Soil composition Clay and limestone

Cultivation system Guyot; 4200 vines per hectares

Average age of the vines 16 years

Yield per hectare 110 quintals

Harvest October

Fermentation Stainless steel tanks

Maceration Temperature 26-28° C (79-82° F)

Duration of fermentation Two weeks

Malolactic fermentation Done

