



# 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)*

***First year of production*** 2004

***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

IL VINO COME PRINCIPIO CREATIVO