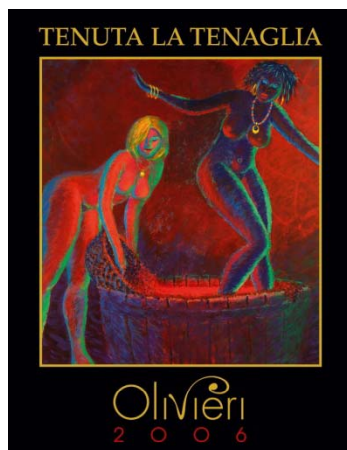




Special Editions

Monferrato Rosso DOC *Olivieri* 2006



This wine has an intensive ruby red colour. The composition of flavours is manifold with fragrances of black pepper, raspberry and red berry jam. At the palate the wine tastes elegant and astringent. The oak barrels contribute significantly to rounding out the tannins and flavours.

Grape variety 100 % international grape

Training form Guyot-system

Earth conditions loamy soil

Geology hilly landscape at 400-450 metres above sea level. Southwestern hillside situation.

Harvest per hectare approximately 70 double centner

Harvest time October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 30-32 degrees above zero. Malolactic fermentation in oak barrels.

Grafting storage first in little french oak barrels containing 225 litre, then in bottles for at least 7 months.

Serving temperature ideally at 20-22 degrees above zero

Alcoholic strength approximately 13 percent

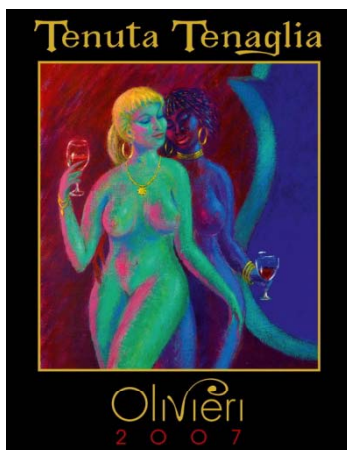
Acid content total not less than 5 per thousand

Approved combinations red meat, game and middle-aged cheese.

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Grafting storage first in little french oak barrels containing 225 litre, then in bottles for at least 7 months.

Serving temperature ideally at 20-22 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 5 per thousand

Approved combinations red meat, game and middle-aged cheese.

Special Editions



Barbera del Monferrato Superiore DOC



This wine is intensely red coloured with a lot of violet reflexes. The marvellous aroma contains fragrances of black berries and spices. Into the mouth the wine is smooth, harmonious and opulent with a note of vanilla in great balance.

Grape variety 100 % Barbera

Training form Guyot-system

Earth conditions tuff

Geology hilly landscape at 400-450 metres above sea level. Southerly hillside situation.

Harvest per rootstock 60 quintal

Harvest time October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 28 degrees above zero.

Malolactic fermentation follows in 1,500-litre-barrels.

Grafting storage in little oak barrels and 1,500-litre-barrels (50/50), further on in bottles for minimum 8 months.

Serving temperature ideally at 18-20 degrees above zero

Alcoholic strength approximately 14,5 percent

Acid content total not less than 5,5 per thousand

Approved combinations regional cooking, polenta, truffle dishes, different roasts, old cheese.



Special Editions

Barbera del Monferrato DOC *Cappella III del Sacro Monte di Crea*



This wine is intensely red coloured. The marvellous aroma contains fragrances of raspberry and black cherry. Into the mouth the wine is smooth, harmonious with an specific elegant note.

Grape variety 100 % Barbera of Monferrato

Training form Guyot-system

Earth conditions tuff

Geology hilly landscape at 400-450 metres above sea level. Southerly hillside situation.

Harvest per rootstock nearly 90 quintal

Harvest time October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 28-29 degrees above zero.

Malolactic fermentation follows in 1,500-litre-barrels.

Grafting storage in bottles for 3-4 months.

Serving temperature ideally at 17-18 degrees above zero

Alcoholic strength approximately 13 percent

Approved combinations starter, red and white meat, middle-aged cheese.