

Young Red Wine



Grignolino del Monferrato Casalese DOC



This wine has a clear ruby red colour with reflexes of cranesbill's yellow, brilliant. When it will be stored for a longer time it develops orange reflexes. It smells of grass, remembers a little bit of spicy (pepper) and by this way it has its very own aroma of Grignolino. The wine tastes dry, full of tannin, well-rope, with a long-lasting aftertaste. The best way the wine can be enjoyed is to drink it young. It should not be stored longer than a year.

Grape variety 100 % Grignolino del Monferrato Casalese

Training form Guyot-system

Earth conditions predominantly argillaceous earth

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

Harvest per hectare 60-70 double centner

Harvest time from the end of September to the beginning of October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 26 degrees above zero even like malolactic fermentation.

Grafting in stainless steel tanks up to bottling

Serving temperature ideally at 15-18 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 5.5 per thousand

Approved combinations antipasti, lentil soup with sausage, salami, fish, white meat, middle-aged rope cheese.



Young Red Wine

Barbera d'Asti DOC *Bricco Crea*



This wine has a clear intensely ruby red colour with a garnet-coloured reflex, brilliant. The aroma is intensive, spicy and of a good long-lasting. The wine tastes full-bodied, with fragrances of red berries and a mild sweetness that is according perfectly to the acid. The fine structure permits storing the wine without changing its attributes for 6 years.

Grape variety 100 % Barbera d'Asti

Training form Guyot-system

Earth conditions predominantly argillaceous earth

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

Harvest per hectare approximately 70 double centner

Harvest time Middle of October

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

Grafting in the bottle for 3-4 months

Serving temperature ideally at 18-20 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 5.5 per thousand

Approved combinations All starters, but also red and white meat

Young Red Wine



Barbera del Monferrato DOC *Violette*



Its colour is brilliant ruby red with violet reflexes. The perfume reminds of violets and little wild berries. Slightly sparkling the flavour is fresh and vivacious. Therefore it is also called *Vivace*. It is characterized by a light-hearted, but good body. The fine structure allows storing the wine 2 years without changing its attributes.

Grape variety Barbera del Monferrato with more than 10 % Freisa

Training form Guyot-system

Earth conditions predominantly argillaceous earth

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

Harvest per hectare 90 double centner

Harvest time Middle of October

Making of wine traditionally. Fermentation occurs in stainless steel tanks at a temperature of approximately 28 degrees above zero. Refermentation shortly before bottling that happens in spring.

Grafting in the bottle for 3-4 months

Serving temperature ideally at 15-18 degrees above zero

Alcoholic strength approximately 13 percent

Acid content total not less than 4,5 per thousand

Approved combinations any kind of meal, salami, different kind of roasts of regional kitchen