



*La Cedraia*



# MONFERRATO ROSSO DOC

Pleasant red wine where different red grape varieties, produced from vineyards with excellent exposure, well drained and rich in clay fraction, are harmonized in a product revealing rich concentration and elegance following its aeration throughout the tasting experience.

**TYPE:** Still red wine.

**GRAPE VARIETAL:** Dolcetto (20%), Merlot (50%), Cabernet Sauvignon (30%).

**VINEYARD EXPOSURE:** South.

**ELEVATION:** 225-275 meters above sea level.

**SOIL TYPE:** Yellowish-grey clayey marl.

**CULTIVATION SYSTEM:** Guyot (5000 vines/hectare).

**GRAPE HARVEST:** By hand. Grape yield variable in the range 80-90 quintals per hectare, with a 70% wine yield.

**WINE MAKING METHOD:** Soft pressing of the grapes, followed by a clarifying process and malolactic fermentation in stainless steel.

**ALCOHOL BY VOLUME:** 14.5% vol.

**COLOR:** ruby red with violet hues, intense and deep.

**FLAVOR:** Deep and intense with hints of fruit.

**TASTE:** Soft on the palate, warm and very elegant.

**RECOMMENDED FOOD PAIRINGS:** Excellent served with dishes of raw meat, roasts, game and aged cheeses.

**SERVING TEMPERATURE:** To be served at 18-20 °C (64-68 °F).

**ANALYTICAL DATA:** Residual sugar: traces (<1 g/l); Total acids: 5.7 g/l.