



IL ROSSO 2015

MONFERRATO ROSSO DOC
DENOMINAZIONE DI ORIGINE CONTROLLATA

Viticulture:

use of green cover crops in alternative rows to restore nitrogen levels. Use of biodinamic preparations 500 and 501 – grapes farmed without pesticides, herbicides, fertilizers – no use of irrigation – treatments with copper and sulfur

Harvest:

third week of september
- hand-picked

Average altitude:

270 m.s.l.m. - Orientation: south

Winemaking and aging:

Maceration with skin contact for 45 / 60 days in 16/33 oak barrels – pumping over and punching down every 4 hours
Spontaneous alcoholic fermentation for 2 / 3 months in small barrels - No added yeasts
No temperature control, nor clarification, nor filtration
Spontaneous malolactic fermentation

Aging:

9 months in small barrels and then at least 9 months in bottle

Alcohol:

13,00 %

Production:

6.800 bottles

**Grapes:**

75% Dolcetto – 12,5% Cabernet
Sauvignon – 12,5% Merlot

Location of the vineyard:

Cremolino - Lower Piedmont in the
OVADA zone

Soil:

Sandy and Loam (sand, clay, and silt).

Planting density:

5,000 plants per hectar

Year of vines:

2003

Growing System:

Guyot simple

Average yield per vine:

1 kg / plant