



MONFERRATO DOC ROSSO “ Il Mo Ro”

AREA: Castelnuevo Don Bosco

VARIETY: 70% Freisa 30% Barbera

ALTITUDE: 300 m asl

SOIL: Sub-acid pH, predominantly clay - iron with the presence of red clays

EXPOSURE: South / East

YIELD: 60 quintals per hectare

BREEDING: Espalier with Guyot pruning

HARVEST : : Late manual harvesting , around the half of October.

VINIFICATION : Alcoholic and malolactic fermentation at 100%, in steel tanks . Freisa and Barbera produced separately, assembled in pre-bottle phase.

AGING: 4 months steel tanks, 12 months in barrels and 2 months in the bottle.

SERVING TEMPERATURE: 16°

PAIRING SUGGESTIONS: Rich pasta dishes, stews and boiled meats, seasoned cheeses.



