TENUTA LA MERIDIANA · ITALY

Monferrato Rosso Rivaia, 2017

Monferrato Rosso DOC, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Nebbiolo, Barbera	14.5%	2017 · 750 ml

STILL

LABEL

Tasting notes

Red intense, bright ruby colour. Full beginning taste, silky, balanced, harmonious and persistent. Ethereal, with notes of raspberry, blackberry and spices and a lingering finish.

About the wine

The alcoholic fermentation takes place at a temperature of about 30'C in the early days, for optimum extraction of the anthocyanins, then continues at 28'C until the end, for gentle extraction of the tannins. The malolactic fermentation is carried out before the introduction of wood.

Winemaking

MATURATION

The ageing is carried out half in barrels of 225 litres and half in barrels of 30 hl, for a period of about 36 months, and after bottling it rests for at least 6-9 months.

Cellar and service

SERVE AT

16–18 °C

AGEING POTENTIAL

5+ years

FOOD PAIRING

Excellent with stews, braised meats, game, truffles and aged cheese.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Monferrato Rosso: mon-fer-RAH-to ROS-so

Imported and distributed in Vietnam by Vinoteka · vinoteka.vn