

## MONFERRATO ROSSO “VESPRO”



**CÉPAGE:** 40% Barbera , 30% Cabernet Sauvignon, 30% Merlot

**PLANT :** guyot simple

**YIELD:** 56 hectolitres / Ha

**RIPENING:** for 6 month into stainless steel vats and for further 6 months in small French oak barrels (tonneaux)

**REFINING:** for 6 months in bottle

**FERMENTATION TEMPERATURE:** 22-24 ° C at the beginning of fermentation for bringing out the fragrances, then at 27-28 ° C

**PERIOD OF FERMENTATION:** 8-12 days

**MALOLACTIC FERMENTATION:** directly after refining in small French oak barrels

**BOTTLE PERIOD:** August – September

**ALCOHOL CONTENT:** 14,0% by Volume

**TOTAL ACIDITY:** 5,5

**PH:** 3,46

**AVERAGE ANNUAL PRODUCTION:** 3.000 bottles (750 ml)

**AGING CAPACITY:** 4 -5 years