

Marcello

Monferrato Rosso

Denominazione di Origine Controllata



- **Grape variety:** Merlot, Albarossa*
- **Location:** in the hills around Frazione Loreto, Costigliole d'Asti, Piedmont, Italy
- **Altitude:** 380 mt (1246 ft)
- **Aspect:** W, N-W
- **Soil type:** sandy - clay
- **Vine density:** 5000 /ha
- **Pruning & trellising:** short spurs - Guyot trellising
- **Harvesting:** by hand, late September
- **Fermentation and maceration:**
 - grapes selection
 - temperature controlled
 - stainless steel vats
 - malolactic 100%
- **Aging:** in French oak tonneaux and barriques

Comment

Very unique blend with Merlot and Albarossa , aged in oak barrels (tonneaux & barriques). Ruby-red color with purple reflexes. Intense and complex nose, with deep black and red fruits. Spicy and long finish with vanillin and cocoa. Balanced, round taste with delicate tannins and a sweet aftertaste. Serve at 18-20° C. in medium size glasses.*

* vine obtained crossing Barbera with Nebbiolo

Vigne dei Mastri®

Costigliole d'Asti