

Rodatà

Monferrato Rosso

Denominazione di Origine Controllata



- **Grape variety:** Merlot, Barbera
- **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 & barriques

Comment:

This is an intense and ruby-red wine, with amaranth highlights. The bouquet includes some of Barbera and Merlot typical: plum, black and red cherry, vanilla and spicy aromas.

Serve at temperature of 18-19° C, in medium-sized glasses.

Vigne dei Mastri®

Costigliole d'Asti