



Monferrato DOC

"Notu"



DOC : Monferrato DOC

Grape Variety : Red grape varieties

Domain : Azienda Vitivinicola Blengio di Reale Daniele

Type of Soil : Calcareous

Density of Planting : 4000 Vines/ha

Age of Vines : 20/30 years

Yield : Fine and steady (around 2,5 kg/stock)

Features : 14% alcohol, contains SO2

Cultivation method : Guyot

Grape variety characteristics: In this grape variety the berries are dark coloured and the bunches are medium small-big, winged and pyramid shaped. The vigour of the plant is high. Harvest in the second half of October.

Vinification : Nebbiolo and Barbera are picked up and vinified together. The vinification process is the traditional one with fermentation on skins. This wine is aged in French oak barriques for at least six months and then refined in bottle .

The Colour : Intense ruby red tending to garnet red with the aging.

The Bouquet : Dry, round, full-bodied and spicy, slightly tannic.

The Taste : Fine texture, clear and well balanced persistent tannins

Serving Suggestions : Highly-flavoured roast dishes, game, barbecues, "fondue" and mature or spicy cheese.
Served at 20°C

Aging Capacity: 5 years .This wine a good aging capacity because of its good acidity that helps to preserve the freshness of the wine also after a few years.

Total acidity: 5,0 g/L

Residual sugars:< 2 g/L