



MONFERRATO RED

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO BARCHETTA

"An Hymn to life-long Passions,,

- .. Region: Piemonte, Italy
- .. Grape variety: 60% Cabernet Sauvignon | 40% Merlot
- .. Alcohol: 14,5%



- .. Style: Red Dry, Oaked
- .. Serving temperature: 16-18 °C
- .. Suggested glass: Ballon

Intense, round and full bodied. Dedicated to the Ferrari 166MM "Barchetta" (the label reproduces the plate once applied to the engine), this wine has been designed by Giorgio Schön to bound together his life-long passions, Wines and Racing Cars, into a blend of great elegance and energy. Produced in limited quantity - also in a Magnum-Size special edition - to obtain the excellence from every drop.

The finest grapes, hand-harvested, age separately for 12 months in French oak barriques, followed by another 12 months in bottle. The delicate bouquet mixes with the round and complex taste, delights with rich tannins and neat freshness, well reinforced by the warm structure.

Perfect with pasta, game, roasts, and braised meat. It enhances and is enhanced by creamy sauces and cheese.



Accolades and Awards

Mundus Vini:	Silver Medal
Decanter Awards:	Bronze Medal
Il Gambero Rosso:	2 Bicchieri
Luca Maroni:	93 pts
Merano Wine Festival	Red Ribbon
Il Golosario:	Top wine
Guida Vini Veronelli:	89 pts