

:. Monferrato doc Red | dry

ROSSO BARCHETTA

:. **REGION** Monferrato, Piedmont

:. **VINEYARD** "Single vineyards" | Facing South-SouthWest

:. **GRAPES** 60% Cabernet Sauvignon | 40% Merlot

:. **ALCOHOL** 14 %

grapes, born from the passions of Giorgio Schön, in a perfect union between wine and red Ferrari. The grapes are selected and harvested by hand, crushed and fermented separately for 18 days in temperature-controlled stainless-steel vats. After a rest of 9 months in French oak barrels, second passage and medium roasting, two cuvées are assembled - one of which reserved for Large Formats. A refinement of 12 months in bottle gives softness and

harmony.

:. COLOR *Intense and deep ruby red,* with iridescent garnet reflections.

:. NOSE Delicate bouquet, full of personality: violets and undergrowth combine with red fruits,

cassis, and herbaceous aromas, leaving an ethereal, spicy warm scent all around.

TASTE *Full-bodied, round, complex,* this wine seduces with a soft and warm entrance, expressing

the majesty of both grapes. Reveals vigorously hints already identified by their smell, and delights with net tannins and freshness, well enforced by alcohol. The aging extends

the aftertaste with flavors of jam and leather

:. PAIRING Red and agile, delicious with pasta with meat sauce, roasts and braised. It loves game,

cold cuts and medium and long-aged cheeses.

:. TRIVIA Dedicated to the Ferrari 166 MM Barchetta - whose plate chassis is reproduced on the

label - is an ideal gift for Ferrari fans. This wine knows how to evolve in the cellar and

become easily fellow of both solitary meditations and conversations among friends.



16-18 °C





15-20 YEARS



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