

## Minetta Monferrato D.O.C. Rosso

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### Typology

Still red wine

### Variety

From Barbera grapes.

### Productivity

Variable from 80 to 90 quintals per hectare.

### Winemaking

Pre-fermentation maceration cold and subsequent fermentation at low temperatures in stainless steel tanks at controlled temperature and oxygenation.

### Maturation

Ageing 3 months in French oak barrels of first pass and 3 months in steel.

### Available

Bottle of 750 ml

### TASTING

#### Color

Dark red with violet reflections.

#### Aroma

Fruity, spicy with hints of blackberry and licorice and hints of black pepper.

#### Flavor

The taste is full and dry, pleasant and generous.

#### Pairing

Perfect with pasta dishes, raw meats, roasts and mature cheeses.

#### Serving temperature

16 -18 ° C

