



MONFERRATO DOC

Grapes: Barbera 50 % Merlot 50%

Alcol: 14,5% alc. / Vol.

Tasting notes: accentuated and lively ruby red color, the nose has a good vinous and intense finesse with pleasant hints of cherry and wild berries. In the mouth it is full of good body, pleasant and long in the finish.

Vinificazione: the selection of the grapes generally takes place at the end of September or in the first week of October. The grapes harvested in this way are pressed the same evening and placed in stainless steel vats for alcoholic fermentation. The fermentation temperature is assisted in all its phases and does not exceed 28 ° C. The aging of the wine continues in steel vats until bottling and subsequent refinement in the bottle, which lasts for a few months.

This is the latest one, to make the most of our production. A young wine without barrel aging, but of exceptional quality. Try it with salami sandwich, pizza, plate of tajarin with meat sauce or a mixed boiled meat. It is my favorite wine for a funny barbecue with friends.

LUCA SILVA

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