

MONFERRATO ROSSO

Denominazione di Origine Controllata

MANDRAGOLA



VINTAGE

2023

VINEYARD/CRU

Mandragola/Crocetta

PLACE

Mombercelli/Montegrosso

GRAPE

35% Nebbiolo, 30% Barbera, 35% Cabernet

CLASSIFICATION

Monferrato Rosso DOC

BOTTLES

6664 bottles

HIGHT ABOVE SEA-LEVEL

240 m

DIRECTION OF THE VINEYARD

Northwest

AVERAGE AGE OF THE VINES

19 years

HARVESTDATE

29.09.2023

FERMENTATION PERIOD

8 days in horizontal vinification tank

BOTTLING DATE

04.04.2024

STEELTANK

5 months in temperature controlled steel tank

OAK

No oak

STOPPER

*Nomacorc Select Green 300
(zugar cork, zero carbon footprint)*

SUGAR CONTENT

0,30

ACIDITY CONTENT

4,97

DRY EXTRACT

30,0

ALCOHOL LEVELS

14,5%

COLOR

Bright red ruby

AROMA

Fresh red berry aroma with elements of cassis, raspberry and spices like cinnamon and pepper.

TASTE

On the palate the wine is full of fresh red berries. Its lean and elegant with a noticeable acidity accompanied with well integrated tannins.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2024 - 2029

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

Medium heavy meet, lamb and beef.



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