

Sonvico



Sonvico Monferrato D.O.C. rosso

Vineyard

Surface	HA 1,20
Species of wine	Barbera and Cabernet Sauvignon
Rootstock	Rupestris du Lot and SO4
Year of planting	1987
Number of stumps	4.200 per Ha
Altitude	220 m above sea level
Exposure	South – Southeast
Position/situation	Hills
Character of land	Calcareous tending to sandy

Vinification

Average production per ha. 40 hl

Grape harvesting at complete maturity (mid October)

Separated vinification of Barbera and Cabernet Sauvignon grapes with destemming crush and maceration with skins during 8 – 10 days

Temperature of controlled fermentation is 26-28° C

In spring following the grape harvest, after completed malo-lactic, blending of the Barbera with the Cabernet Sauvignon.

Refinement in small French oak barrels

Made from Barbera and Cabernet Sauvignon grapes grown on our vineyards.

This Italo-French marriage brings together the fragrant fruit of the Barbera grape with the structured nose and mouth of the Cabernet Sauvignon.

Splendid with hearty main courses and mature cheeses.

Serve at 18°C.