



Viticoltori dal 1914

MONFERRATO DOC ROSSO "MATTEO"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Calcareous, sandy and clayey

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 100 quintals

AVERAGE AGE OF VINES: 10-20 years

GRAPES: 100% Nebbiolo

VINIFICATION AND AGEING: Selection and picking of grapes. Soft pressing with nitrogen press and fermentation in steel tanks at controlled temperature with maceration for 15 days at a temperature of 28°-30°C. The ageing continues in bottle for at least 6 months.

COLOR: Garnet red.

FRAGRANCE: Intense of good elegance with notes of blackberries and raspberries and spicy with notes of black pepper and coffee.

FLAVOUR: Dry, warm with a clear sensation of velvety vinosity and roundness given by the presence of tannins.

ALCOHOL CONTENT: 14,0%

TOTAL ACIDITY: <5,6 gr. /L

RESIDUAL SUGARS: 1 gr. /L

PAIRINGS: Game, braised meats, roasts, hard and medium-aged cheeses.

SERVICE TEMPERATURE: 18°C

AWARDS

2023 AIS VITAE > 3 VITI (ANNATA 2019)

2022 AIS VITAE > 2 VITI (ANNATA 2018)

2021 AIS VITAE > 2 VITI (ANNATA 2017)

2020 AIS VITAE > 3 VITI (ANNATA 2016)

2022 LUCA MARONI > 89 PUNTI (ANNATA 2018)

2021 LUCA MARONI > 90 PUNTI (ANNATA 2017)

2020 TOURING CLUB VINIBUONI D'ITALIA > 3 STELLE (ANNATA 2016)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.