



CANTINA VIGNASONE  
MONTECHIARO D'ASTI



**NAME:** Monferrato Rosso DOC  
**VINTAGE:** 2007  
**ALCOHOL:** 14,00 % Vol.  
**GRAPE VARIETY:** It's a blend that comes from three vineyards CABERNET SAUVIGNON, MERLOT, BARBERA D'ASTI

**AGRONOMIST:** Rolla Davide & Eberle Daniele  
**NAME OF VARIETY:** Cabernet Sauvignon/ Merlot/ Barbera d'Asti  
**PRODUCTION AREA:** Nord Astigiano – Montechiaro d'Asti  
**ALTIMETRY:** m 220 slm  
**EXPOSURE:** sud-ovest  
**FARMING SYSTEM:** gouyot  
**SOIL TYPE:** silty, sandy  
**HECTARE YIELD:** 80 QL/H  
**PLANTING DENSITY:** 5000 vines per hectare  
**AGE OF THE VINEYARD:** 7-8-14 years  
**FARMING:** by mechanical and manual (in case of adversity weather)

**OENOLOGIST:** Davide Rolla  
**HARVEST TIME:** The harvest of the three varieties occurred separately early Merlot, followed by Barbera and finally the Cabernet Sauvignon, held in plant up to depletion of its herbaceous characteristics.

**VINIFICATION:** The three-berry whole vinification took place, with maceration and fulling hat control temperature at all stages in stainless steel tanks.

**FERMENTATION TANK TYPE:** Part of the fermentation of Merlot has taken place in stainless steel barrels, also the malolactic fermentation and aging of Merlot.

**FERMENTATION TEMPERATURE:** 25/27 ° C  
**FERMENTATION TIME:** 5/7 days  
**AGEING:** 40% of Merlot is aged in new barrels

**TOTAL ACIDITY:** 5,4 g/l  
**PH:** 3,65

**DRY NET:** 21,2  
**BOTTLING TIME:** Next years  
**ESTIMATED LIFE:** Over 10 years

**BOTTLES:** 4000  
**SERVICE TEMPERATURE:** 18/20 ° C

**TASTING NOTES:** The feeling of softness is conferred by structure and rounded tannins of Cabernet Sauvignon. Merlot is very recognizable by intense and mature, the Barbera gives length and size in the mouth.

**FOOD PAIRING:** Sophora can be tasted with dishes whole fish cooked in the oven, but also on Tuna steaks and fish soup.

[www.in-wine.com](http://www.in-wine.com)

Video Code: **EN001-05-2007**

*A New Way to Watch Wine!*