



BONZANO



HOSTERIA

MONFERRATO ROSSO DOC

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: pinot nero, barbera

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: September

Harvest: manual into crates

Average pinot nero yield per ha.: 25 quintals/ha

Average barbera yield per ha.: 100 quintals/ha

Vinification: maceration on the skins
for brief periods

Refinement period and system 5 months in steel vats

CHARACTERISTICS:

Appearance: ruby red

Bouquet: floral on the nose, elegant and slightly vinous

Taste: harmonious and fresh on the palate. Excellent quaffability.

Serving temperature and method: 14-16 °c

Serve with: throughout the meal, excellent with charcuterie snacks and cheeses.

Mandoletta SSA

S.P. 31 Bis, Regione Cavallino, 8 - 15030 Coniolo (AL) Italy - +39 337 1250397 - info@bonzanovini.it

www.bonzanovini.it