



BONZANO

Hosteria 2018

Monferrato Rosso DOC

DESCRIPTION:

A splendidly quaffable red, ruby in colour, floral bouquet, and elegant and harmonious on the palate. It takes its name from the tavern (osteria) that throughout the 20th century was a place offering real hospitality, a meeting place, and friendship.

GENERAL INFORMATION

Winery : Mandoletta SSA

Growing area: : Monferrato

Varietal: Pinot nero, Barbera

Training method : Guyot

Density: 4000 vines per hectare

Harvesting period: September

Harvest: manual into crates

Average pinot nero yield per ha.: 90 quintals/hectare

Average barbera yield per ha.: 90 quintals/hectare

Vinification: ageing 5 months in stainless steel tank

CHARACTERISTICS:

Appearance: ruby red

Nose : floral on the nose, elegant and slightly vinous

Tasting notes:

harmonious and fresh on the palate. Excellent quaffability

Pairings: throughout the meal, excellent with charcuterie snacks and cheeses

Serving temperature and method: 16-18 °C

Alcohol: 14,5% Vol.



Bonzano Vini - Az. Agric. Mandoletta SSA

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