

BRAIDA

MONFERRATO ROSSO 'IL BACIALE'



Deep purple in color with violets and clove on the nose. Round and plush on the palate with plum, black pepper and cinnamon flavors and a persistent finish. An elegant and complex wine which pairs well with Italian appetizers, red and white meats, and young cheeses.

Color: Red

Grapes: 60% Barbera, 20% Pinot Noir, 10% Cabernet Sauvignon, 10% Merlot

Soil: Medium-textured, sandy and calcareous

Age of Vines: 25-30 Years Old

Altitude: 200 m

Yield: 100 HI/Ha

Farming practices: sustainable

Yeast: cultured

Fermentation vessel: stainless steel

Malolactic fermentation: yes, in wooden casks

Aging: 12 Months in 50% big wooden vats and 50% small oak casks followed by 6 Months in bottle

Production: 60,000 bottles per year