



Bravo Wine Imports

PIEMONTE – *Tenuta La Meridiana*

Monferrato Rosso Rivaia DOC



Production: The Nebbiolo grape, widely grown in Monferrato in the pre-phylloxera age, characterizes this wine. The vineyards face south-southwest with limestone marl soil; the production per hectare is 5 t. Manual harvest takes place in early October.

Winemaking process: The alcoholic fermentation takes place at a temperature of about 30 ° C in the early days, for an optimum extraction of the anthocyanins, then continues at 28 ° C until the end, for a gentle extraction of the tannins. The malolactic fermentation is carried out before the introduction of wood.

Refinement: The aging is carried out half in barrels of 225 liters and half in barrels of 30 hl, for a period of about 36 months, and after bottling it rests for at least 6-9 months.

Colour: Red intense, bright ruby.

Scent/Nose: Ethereal, with notes of raspberry, blackberry and spices.

Taste: Full beginning, silky, balanced, harmonious and persistent.

Matching: Excellent with stews, braised meats and wild boar.

Serving temperature: 18° C.

Bravo Wine Imports

1780 Dealton Ave,
Harrisonburg VA 22801

www.bravowineimports.com

Phone: 540.432.1477

Fax: 540.432.1577

info@bravowineimports.com