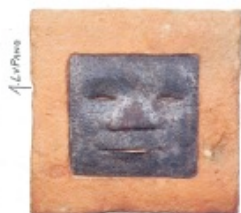


Monferrato Rosso Nebbiolo
Sfacciato



Sfacciato
"FACIA 'D TOLA .."

MONFERRATO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO

ROMANO DOGLIOTTI

The vineyard

Surface area: 1 hectare
Plants: 100%
Year planted: 2004
Altitude: 250 m above sea level
Exposure: south - southwest
Position: hillsides
Type of terrain: clayey - calcareous
Slope of terrain: 20-30%

The production process

This wine is produced with grapes from our vineyards located in the Bricco region in the town of Nizza Monferrato.

Vinification took place with traditional methods and maceration with the skins lasted 10 days. Following alcoholic fermentation, it was kept at an optimum temperature (23°C) to facilitate malolactic fermentation.

During the spring following the harvest, the wine was aged in small French oak casks for a period of 12-14 months. Following further aging in steel, it was then bottled.

The wine

Colour: ruby red with slight violet highlights tending toward garnet

Bouquet: clean, intense, complex, and spicy, with evident boisè, slight floral and fruity notes.

Flavour: dry, flavourful, with sweet notes of vanilla, good body, good persistence with distinct tannins.

Suggested pairings: perfect with entrées of red meats or game.