



La Maranzana

MONFERRATO DOC ROSSO “VESPRO”



The vineyard in which the grapes for this wine are grown is on the steepest parts of the hillside, where vine cultivation and harvest are necessarily manual tasks requiring great physical effort. However, this makes it possible to combine innovation and tradition in order to create an important wine.

The product thus obtained is matured in large barrels, and it also undergoes the more innovative technique of ageing in small barrels. The ageing process continues after bottling. This wine is hallmarked by its international style, even though it maintains its own particular identity based on its local origins and terroir. It has a strong character, with long ageing potential, and, most importantly, it delivers great pleasure in drinking.

Tasting notes: the colour of this wine is deep, intense ruby, with violet reflections. Its bouquet is complex with perceptible boisé, hints of coffee and cocoa, and undertones of vanilla. The range of fragrances that it expresses is completed by delicate vegetal notes, and plum and greengage jam. The elements of bouquet typical of the grape variety are perceptible, and they are well coordinated within the overall sensorial structure. On the palate, the wine is well-rounded, warm, complex and very smooth, with hints of spice and vanilla. It has a remarkably long finish.

Culinary combinations: this wine is the perfect accompaniment to complex recipes, red meat and game, and strongly-flavoured cheeses.

Alcoholic strength: 14% by volume

Serving temperature: 17-18° C

Suggested glass: large balon for aged red wine

Storage: in a dry and cool place, at a temperature of 8-12° C

Ageing potential: 4-5 years





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Oenological characteristics

Type	red
Grape variety	40% Barbera, 30% Cabernet Sauvignon, 30% Merlot
Average annual production	3.000 bottles, each 750 ml
Maturation	six months in stainless steel vats, and six months in oak tonneaux, small French Allier-type barrels
Ageing	six months in bottles
Fermentation temperature	initially 22-24° C to enhance fragrance and flavour, and then 27-28° C
Time of fermentation	8-10 days
Malolactic fermentation	performed immediately after alcoholic fermentation, during maturation in oak barrels
Bottling period	August to September of the year following harvest
Total acidity	5,5 g/l.
Ph	3,46
Winemaking process	the grapes are stripped from their stems and pressed, and the must is left to macerate on the skins. Fermentation is performed at increasing temperatures, for optimum tannin polymerization and to enhance the extraction of the wine's characteristic pigments
Area	south of Asti