



## Monferrato Rosso 2007

Aromatic, spicy, mature forest fruits, notes of ripe plum and damson on the nose. Velvety and sumptuous on the palate - plum, rich vanilla and sour cherry give way to a fine, long, structured finish with ripe tannins. A full-bodied wine which exudes elegance.

Marchesi di Gresy (or Tenute Cisa Asinari dei Marchesi di Gresy to give them their full name) have long been recognised as one of Piemonte's top producers. The winery has been in the family for centuries. The company owns 35 hectares of vineyards on 4 different estates.

The grapes for this wine are from di Gresy's Monte Colombo and La Serra vineyards which were intended for use in a blended cuvee with Barbera. When aged on its own it surprised them with its rewarding and pleasant character, so they decided to keep it apart!

Traditional vinification and maceration (14 days) with regular pumpings over. Malolactic fermentation in tank. 12 months in used French barriques (Allier) followed by 24 months in Slavonian oak casks.

Excellent with a simply cooked steak but also superb with casseroles, or game such as duck. And rabbit. And lamb! Endless possibilities ...

Producer: Marchesi Di Gresy

Winemaker: Matteo Sasso & Piero Ballario

Country of Origin: Italy

Region of Origin: Piemonte

Grapes: Merlot

ABV: 14.0%

Closure Type: cork

