

SASSAIA Monferrato Rosso



Wine: Monferrato Rosso Blend

Vintage: 2017

Vineyard: Bricco

Harvested: September 2017

Brix @ Harvest: 23.3 Average

Alcohol: 14.0%

pH: 3.5

TA: 6.0

Fermentation: Hand harvested and chilled to 8C for 36 hours of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

Aromas: Blackberry with chocolate undertones.

Flavors: Blackberry and anise.

Vintage Notes: Healthy Nebbiolo, Cabernet Sauvignon and Sangiovese fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

