



FAVOR DÈL DEMÒNI


MONFERRATO ROSSO D.O.C.

2019

Description of this quality wine:

 *Favor dèl Demòni has a deep cherry red color, beautiful deep and light colored wine legs.*

 *After swirling, complex aromas of small red fruits, berries, cherry, strawberry, a little vanilla, slightly smoky and a nice herbal touch.*

 *Nice full roundness in the mouth, balanced tannins. The soft fruity fresh acidity is well balanced with the dosed wood and fumé. Nicely balanced after decanting. Elegant and long finish.*

Name : Favor dèl Demòni (= *The Devil's Choice*)

Appellation : Monferrato Rosso D.O.C.

Winemaking process : Manual harvest of each grape variety separately and after a quality selection, temperature controlled alcoholic fermentation with 3 weeks of skin maceration. Each wine has separately aged for 12 months in small wooden barrels before the assembly is made.

Wine and dine: This red wine can handle a lot. It is a perfect combination with roasts and grilled meat dishes, game, pasta with tomato or cheese sauces.

Grapes : Blend of Barbera, Freisa, Pinot Nero en Merlot from our own vineyards in Isola d'Asti.

Terroir : lime and loam

Yield : maximum 77 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc - reserva - cork for long preservation - the wine can never be corked

Preservation : 10 to 15 years

ABV : 13,5 %

Serving temperature : 15/17° C



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Azienda Agricola

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