

MONFERRATO DOC ROSSO "AGRICOLA SULIN"



Color

A deep red with crimson reflections.

Fragrance

Winy, clear and continuous, ethereal with wild berries scents.

Flavor

Complex, dense, soft and of long persistence.

Combinations

Flavored first courses, meat..

How to serve it

Uncork the bottle one hour before serving. Serving temperature: 20° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It has an important density and this year vintage is particularly indicated in order to be aged for more than 10 y

Wine-making

Wine made in steel, with a further refinement of 12 months in barrels of Lt 500 made of French oak. Bottled in March and sold after 6 months of refinement in bottles in a cellar with a controlled temperature.

Grapes

Barbera 30%, Merlot 70%