






Monferrato rosso DOC


Gavius


 **DENOMINATION:**
Monferrato Rosso DOC


 **FORMAT:**
0,75l


 **TYPE:**
Red

 **GRAPES:**
Barbera mainly and Pinot Nero grapes

 **AGING:**
In French oak tonneaux for about 12 months.

 **SERVING TEMPERATURE:**
20 – 22°C.

 **PAIRING:**
It goes well with dishes based on red meats, mushrooms and truffles, medium-aged cheeses.

 **TASTING NOTES:**
Color: Visually it has a lively ruby red color with violet reflections.

Bouquet: The nose is intense, persistent, fine with hints of red fruits, red currant and in the final notes of precious woods.

Taste: On the palate it reveals intriguing hints of blackberries, freshness, flavor, softness and slight aromas of fine woods. A blend that knows how to enhance the typical characteristics of Barbera with the fruity aromas of Pinot Noir which finds a particularly suitable terroir in Gabiano.

NOTE FROM THE WINE-MAKER:

Gavius wine is obtained from a careful selection of Barbera and Pinot Nero grapes from the vineyards of Gabiano and Zoalengo.

The yield is limited to 60 q.li/ha through preventive thinning and a selection during the harvest that is carried out exclusively by hand.

The grapes are aged in the ancient underground cellars of the Castello di Gabiano, seeking the combination of the typical freshness of Barbera with the fruity aromas of Pinot Noir.

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENTALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSITE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			