

PEROROSSINO

VINO ROSSO



MON CARUL

From our sunniest and oldest vineyard comes this blend of indigenous grapes (**Croatina, Barbera, Uva Rara, Nibiö and Moradella**), the purest expression of the very soul of our land.

The yield per hectare is extremely low and the **rich and fully concentrated grapes** of this 70-years old vineyard are perfect for creating a great, full bodied red wine.

After the harvest, which usually takes place in late September or early October, the must is fermented in stainless-steel vats. After a 20-day maceration, the wine is aged **in barrique for about 1 year.**

Bottled in summer, it further ages in bottle for a few months.

Each grape gives a peculiar contribution to this wine with Moradella and Nibiö providing **notes of red fruits jam and spices**, Croatina adding **good tannins** and Barbera bringing a **great deal of acidity**. Our Perorossino is the perfect companion for traditional lunch and dinners, where the warmth of the fireplace and the voices of friends and family are as essential as **game dishes and stewed meat.**

TRADITION,
EXPERIENCE...
PASSIONS OF QUALITY