



RED WINE / 360° COLLECTION



## Coste di Muiran

🔴 DOLCETTO D'ACQUI D.O.C.

**Colour:** deep purple and violet.

**Aroma:** fruity bouquet with clear notes of black cherries, ripe plums and raspberry aromas.

**Palate:** good bodied, with some richness from dark fruit flavours balanced by cherry notes. The tannins are moderate giving good mouth-feel and length, with a pleasant aftertaste of bitter almonds.

**Region:** the Monferrato hills in the south of the province of Alessandria-Asti. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.

**Vineyard:** Dolcetto (grape variety) fruits for the "Coste di Muiran" come from the vineyards situated in Moirano hill at an altitude of 450m with south facing slopes and clay soils, producing low crops, around 50hl/ha. Piemonte low Guyot trellis. Planting density 4,000-4,500 vines/ha.

**Wine making:** the fruit was harvested at the end of September. Fermented in stainless steel tanks at 25-30°C. Pressed when dry and racked to stainless steel tank for malolactic fermentation and 6/8 months ageing prior to bottling preparation.

**Analytic data:** Alcohol 13,5% vol. Total acidity 5,50 g/l.

**Packaging:** in cases of 6 and 12 x 750-ml bottles cases - Magnum 1,5 lt. wood case.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13