

# Dioniso MONFERRATO DOC

Red Wine



**VINEYARD:** situated in northern Italy, in Vignale Monferrato, in the province of Alessandria with southern exposure

**BLEND:** 50% Barbera, 50% Merlot

**VINIFICATION:** grape selection typically takes place in late September or the first week of October. The grapes are harvested and crushed the same evening in temperature-controlled steel tanks, around 27°C. The wine is matured for 6 months in steel vats, then another 6 months in barriques until bottling and subsequent maturation in bottles for several months

#### TASTING NOTES

**APPEARANCE:** deep ruby red

**SENSORY PROFILE:** vinous and intense with pleasant hints of cherry and berries.

**FLAVOR:** full-bodied with a long and pleasant aftertaste

#### TECHNICAL INFO

**ALCOHOL:** 14,5% vol.

**RESIDUAL SUGAR:** dry

**FERMENTATION AND AGING:** stainless steel for 6 months, barrique for 6 months, bottling and refining for about 2 months

**CELLARING:** 7/8 years



SOCIETÀ AGRICOLA

CASCINA BERGANTINO, 10 - 15049 VIGNALE MONFERRATO (AL) ITALY  
+39.338.85.80.597 | [levignedipie@gmail.com](mailto:levignedipie@gmail.com) | [www.levignedipie.it](http://www.levignedipie.it)