

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

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