

Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

MONFERRATO ROSSO "TALIN" Denominazione di Origine Controllata

GRAPE VARIETY: Barbera 85%, Syrah 15%.

PRODUCTION: 4.000 bottles.

TRAINING SYSTEM: low Guyot.

CROP DENSITY: 5.000 stocks/hectare.

YIELD: 6.000 kg/hectare.

HARVEST: at the end of September, with manual picking.

VINIFICATION: 15-18 days maceration in the marc with frequent pumping. Alcoholic fermentation at 25-28° C and malolactic fermentation within December.

12-14 months ageing in first year 500 liter casks made of Allier and Fontainebleau oak.

Blending in stainless steel vats and bottling next May.

AGEING: in bottles for about 6 months.
Ageing potential up to 7-9 years.

COLOUR: intense ruby red with violet reflections.

BOUQUET: full-scented, fresh, fruity with delicate violet and mint notes.

FLAVOUR: balanced, warm, embracing, persistent. Marked tones of jam and vanilla with pleasant tactile sensations. Rich and long aftertaste.

