

# ETHICAWINES

earth, heart, hands.

## Ottosoldi

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Barbera del Monferrato DOC

### REGION

Piemonte

### VARIETY

85% Barbera, 15% Merlot.

Exposure and altitude: Mainly South, South-West, 1000 – 1050 feet ASL (300-320 meters ASL).

Soil composition: Clay and Limestone.

Cultivation method: Guyot, 4500 vines per hectare.

Harvest: Hand-harvest in October.

Vinification process: soft crushing, fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation. Partially aged in oak barrels for at least 12 months.

### TASTING NOTES

Intense ruby red color. Very fine perfume, deep and wide with red fruit, mint and vanilla scents. Full flavor, soft and rich, with a fresh and fruity final note.

### FOOD PAIRINGS

Perfect with red meat and traditional bollito piemontese.