



fontanassa



MONFERRATO ROSSO DOC “Bricco San Carlo”

FIRST VINTAGE PRODUCT
1998

GRAPES
Merlot, Cabernet Franc

EXPOSITION AND ALTITUDE
South-West 300 mt.

KIND OF SOIL
Clay

METHOD OF PRODUCTION
Guyot system, 4300 plants per hectare

HARVEST
By hand in boxes

PRODUCTION PER HECTARE
90 quintals

METHODOLOGY OF VINIFICATION
AND AGING
Steel tanks and french oak tonneaux

TASTING NOTES
Rather intense color with slightly bitter
amaranth tones. Intense aroma of ripe
red fruit, especially raspberry and cherry,
together with contained notes of vanilla.
The palate is of excellent body with
pleasant velvety tannins, with a sustained,
balanced and persistent flavor

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