



**fontanassa®**

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<b>Name of wine</b>	<b>Cescko</b>
<b>Denomination</b>	<b>Monferrato D.O.C. Dolcetto</b>
<b>First vintage</b>	<b>1994</b>
<b>Grapes variety</b>	<b>Dolcetto, Nibiò clone</b>
<b>Country of origin</b>	<b>Gavi - Piedmont- Italy</b>
<b>Exposition</b>	<b>South-West 330 mt.</b>
<b>Type of soil</b>	<b>Clay</b>
<b>Method of production</b>	<b>Guyot, 4300 plants every hectare</b>
<b>Harvest</b>	<b>Manual harvesting by hand in boxes in the first half of September</b>
<b>Maturation and aging</b>	<b>Steel tanks</b>
<b>Tasting notes</b>	<b>Deep red color with purple reflections, fruity taste of cherry, plum, blackberry and raspberry, pretty body with evident but soft tannins</b>
<b>Serving temperature</b>	<b>14°-16°</b>
<b>Serving suggestion</b>	<b>Perfect pairing , with pasta, raw meats, roast and aged cheeses.</b>

