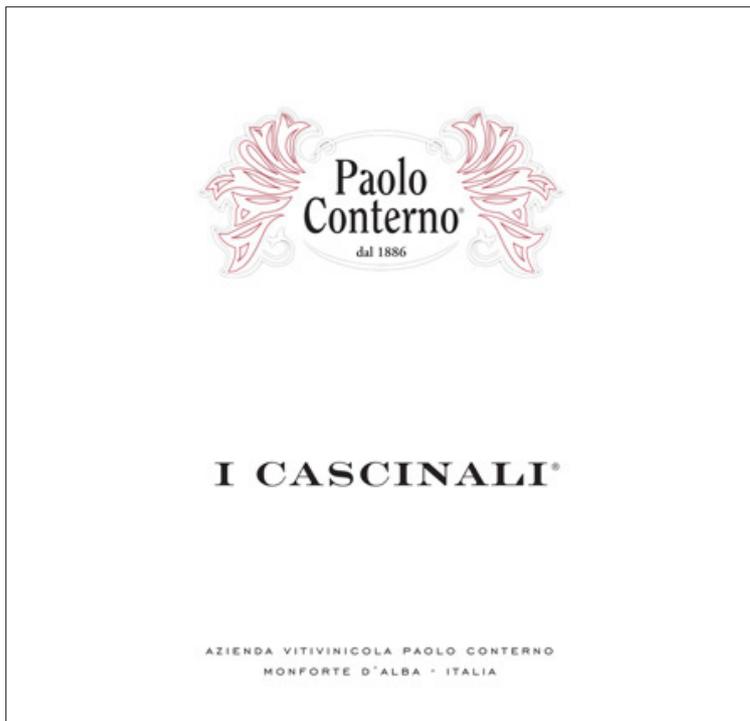




Monferrato Rosso I Cascinali

Piedmont



Appellation: MONFERRATO ROSSO DOC

Zone: Penango, Cioccaro (province of Asti)

Cru: n/a

Vineyard extension (hectares): n/a

Blend: 100% Merlot

Vineyard age (year of planting): Merlot 1997

Soil Type: loamy-clayey and calcareous, deep, with a good water supply

Exposure: south

Altitude: 300 meters above sea level. The gradient is 25%-30%

Colour: Intense ruby red with purple reflections

Nose: Intense and persistent, notes of red fruit with a slight and elegant note of green pepper.

Flavour: In the mouth it is supple and round, with elegant toasty, spicy and vanilla notes

Serving temperature (°C): 17-18

Match with: n/a

Average no. bottles/year: 0

Alcohol %: 12.5-14

Grape yield per hectare tons: 7

Notes: Vine training system: guyot. Vineyard density: 5,000 vines/hectare. Harvest by hand at the end of September, first ten days of October.

Vinification and ageing: The clusters are destemmed and crushed. Fermentation and maceration with the skins in steel vats for 15-20 days for an optimal extraction of colour. After being racked a few times the wine matures in oak casks and barriques for 10-12 months. The wine is bottled at the end of the summer following the harvest.

Awards: n/a

Estate History

The estate, established in 1886, has belonged to the Conterno family for four generations. The vineyards (seven hectares of which stand in the historical cru of "Ginestra") and the cellar are run with passion by Paolo and Caterina together with their son and daughter Giorgio and Marisa. The ageing cellar is still the original one built in 1886 where large French oak casks (35 hectolitre capacity) are used. The vinification cellar has modern equipment in order to achieve the best results and to respect tradition at the same time. The extremely high quality of the wines - the result of the combination of the extraordinary terroir, of a favourable microclimate, of an excellent exposure of the vineyards and of the dedication of the Conterno family - has been acknowledged and prized by the Italian and international specialised press. The Conterno family manages 13 hectares of vineyards in Tuscany. The vineyards stand at Tenuta Ortaglia, a beautiful property near the historical Demidoff park in Pratolino, 12 kilometers from the Duomo of Florence. The grapes are vinified and the wines mature at the cellar of the Tenuta Ortaglia. Giorgio Conterno is the wine maker supported by the agronomists Angela Gambi and Gian Piero Romana and by the oenologist Beppe Caviola. Eight different IGT/proprietary wines are produced. The average total production/year is of 60,000-80,000 bottles.

