

SASSAIA “Monferrato Rosso”



Wine: Monferrato Rosso Blend

Vintage: 2021

Vineyard: Bricco (Cabernet Sauvignon, Sangiovese); Gargagnina (Syrah)

Harvest: Cabernet Sauvignon: Sept 12, Sangiovese: Sept 14, Syrah: Sept 7

Brix: 23 - 24

Alcohol: 14 %

pH: 3.67

Total Acidity: 5.32

Fermentation: Hand harvested and chilled to 8C for 36 hours of skin contact, then hand sorted prior to destemming. Stainless steel alcoholic fermentation with indigenous yeast. Barrel aging in French Chassin oak barrels at ~4C (39F) with temperatures slowly raised to 12C (54F) for springtime sequential malolactic fermentation.

Aging: Aged in 25% new and 75% neutral Chassin French oak barrels. Bottled June 21, 2022.

Aromas: A generous bouquet of cloves, fresh cigars, coffee powder, coriander, leather.

Flavors: Round tannins, blackberry, tobacco.

Vintage notes: 50% Cabernet Sauvignon, 35% Sangiovese and 15% Syrah fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

