

MONFERRATO



NOTTE DI GIOIA

Denominazione di Origine Controllata

VINTAGE: 2013

REGION: Piedmont, Italy

GRAPES: Cabernet 30%, Merlot 40%, Syrah 30%

ALCOHOL: 12.5% vol.

WINE CHARACTERISTICS: This is an all-purpose Italian table red. A bottle handy would be great for any occasion as it pairs well with any easy Italian dishes and various other cuisines. Composed of Barbera, Freisa, Croatina, and Bonarda—an array of indigenous grapes that thrive in Piemonte's hilly Monferrato district.

PAIRS WITH: salami, cured meats, first courses, pasta dishes, red and white meats, and medium mature cheeses.

AGEING: 2 years

SERVING TEMPERATURE: 64 - 66 °F (18 - 20 °C)

PACKAGING: 12 bottles ML750

TASTING NOTES: Buoyant and aromatic with jumpy notes of flowers and ripe berries, it finishes dry with just a touch of that bitterness we look for in Italian reds, rendering it exceptionally friendly at table.