BRICCO DEI GUAZZI

Funtanin

Monferrato Chiaretto

DOC

A wine with a soft pastel pink color. On the palate it has an elegant and complex flavor - characterized by hints of wild strawberry and red fruits - always remaining fresh and with an excellent persistence.

GRAPES	Pinot Nero
GRAPE YIELD	65 quintals/hectare
AREA	Monferrato
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees / hectare
AGING	In steel
VINTAGE	2022
FIRST VINTAGE	2022
ANALYSIS DATA	Alcohol 13% Total acidity 6 g/l
AGING POTENTIAL	2-3 years



Production area

Clay red-brown soils, deeper and rich in iron and magnesium oxides, less alkaline. Due to their north-west exposure and high temperature ranges, Pinot Noir gives excellent results.

Winemaking

Manual harvest in the second half of August. Soft pressing of the grapes, static clarification of the must and vinification in steel.

Taste

A wine with a soft pastel pink color. On the nose it has a complex bouquet of berries and wild strawberries, a freshness with an exact correspondence in the mouth where it reveals itself agile and sapid.
On the palate it has an elegant and complex flavor - characterized by hints of wild strawberry and red fruits - always remaining fresh and with an excellent persistence.

Pairing

Excellent to pair fish-based dishes and white meats. Ideal as an aperitif or in combination with shellfish, meat and tuna carpaccio.

LE TENUTE
LEONE ALATO