

# ferro di cavallo

## MONFERRATO BIANCO

### Grape variety:

Sauvignon Blanc

### Winemaking process:

24-hour cold maceration on the skins before fermentation in order to extract aromatic substances, followed by gentle pressing. The must obtained is left to ferment at 17°C in inox steel vats.

### Refining:

after 5 months on the lees in steel vats, the wine undergoes light fining and filtering. 2 months in the bottle.

### Organoleptic characteristics:

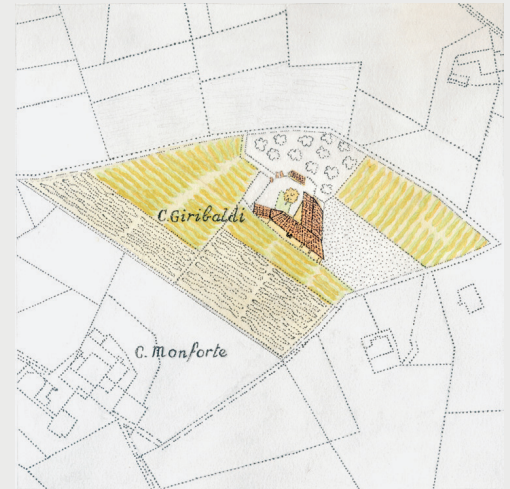
straw yellow colour with greenish hues of average intensity, pervasive herby scents with hay, gooseberry and nettle tones backed by white peach hints. Hot and enveloping flavour, well-balanced and fruity signs.

### Serve with:

vegetable hors d'oeuvre, fish with sauces and gravies, shellfish, omelettes with herbs.



*Produced with grapes coming from newly-planted vineyards in Calamandrana. This grape variety takes great advantage through the limestone-rich soil and through the moderately sunny exposure.*



**Grape variety:** Sauvignon Blanc

### Grapes origin:

Calamandrana - regione San Vito

### Vineyards:

*vigneto "Giribaldi"*

area: 0.6 hectares, vines/ha 5000

year of planting: 2002, 2005

exposure: north-east

*vigneto "ferro di cavallo"*

area: 0.4 hectares, vines/ha 4600

year of planting: 1997

exposure: north-east

**Yield:** approx. 7 t/ha- 50 hl/ha

**Soils:** silty-marly

sand 40%, silt 42%, clay 18%