



## Pituj

### MONFERRATO DOC ROSSO



**Production Area:** Gavi

**Varieties:** 100% Merlot

**Vineyards:** guyot pruning system, high density planting

**Soil:** sedimentary

**Exposure:** South, South-East

**Size Vineyard:** 0,2 HA

**Average Total Product:** 2.000 bottles

**Winemaking:** fermented in stainless steel vats at controlled temperature 10 days at 28°C

**Ageing:** barrique for 12 month

**Serving Temperature:** 18°C

**Alcohol:** 14% - 14,5% Vol.

### **Softness and elegance**

Deep red color, the nose is sweet with smart soft fruit aromas, especially raspberry, blackberry and cherry. Good structure and softness. Well balanced and persistent.