

CERETTO

Monsordo *Langhe Rosso d.o.c.*



VINEYARD

Location: Alba (CN)

Hectares (estate-owned): 11

Altitude: from 240 to 285m a.s.l.

Facing: south, south-west

Soil: 45% clay, 10% silt, 40% sand; pH 8

VINES

Grape-variety: Cabernet, Merlot, Syrah.

Stock: S04, 420A, Kober 5BB

Plants per hectare: 4300

Buds per hectare: 38000

1st year of production: 1997

VINIFICATION

In view of their staggered ripening times, resulting in the varieties being processed separately, it would be more correct to talk about 'vinifications' than 'vinification'.

The operations follow a common thread however: heat-controlled fermentations in steel lasting 12-15 days, with breaking up of the cap and pumping over of the must. Drawing off follows rapid settling (2-3 days), and the wines are then transferred into barriques for the malolactic fermentation. Blending of the different wines only takes place after this important bio-chemical process, and varies depending on the vintage. A period of ageing of 16-18 months then precedes bottling.

WINE

Deep ruby red, with slight garnet undertones. Rich, variformed nose, with a succession of varietal aromas strengthened by touches of spices and vanilla. An opulent structure shows immediately on the mouth, with soft, sweet tannins that leave no doubts as to its long life and unquestionable class.

BOTTLES PRODUCED: 40.000

NOTE

After several years of only producing varietals, the Monsordo Bernardina estate has finally implemented its original plan: to create a great blend from the world's leading red grape-varieties. Cabernet Sauvignon, Syrah and Merlot were therefore brought into production to join the native Nebbiolo variety in an international-style label with unquestionable Langa roots.

PAIRING SUGGESTION

pasta/rice dishes, also stuffed white or red meats, not overly seasoned