

LIRICO Monferrato DOC

GRAPE VARIETY

60% Freisa – 40% Bonarda

PRODUCTION AREA

From “Bricco Gilli” cru which surrounds, with an amphitheater-like shape, our Cascina, with a south/south-east aspect.

ALTITUDE

300 meters a.s.l.

SOIL

The matrix of the ground belong to a marly characteristic with a balanced particles of sand, silt and clay.

PLANTING DENSITY

4.000 plants per hectare

VINE AGE AND TRAINING SYSTEM

Young and 40 years old vines, traditionally trellised, head trained with replacement-cane pruning system (guyot).

HISTORY AND WINEMAKING

Lirico is a fresh and pleasant rosè, an elegant dance of floral and fruity aromas.

Freisa “chiaretto” is a tradition of Monferrato that is still alive and we are very proud to be a keeper of this appellation. The grapes are crushed and the skin/must contact lasts only few hours. At the desired level of extraction the must is drawn off the skins and is vinified as a white wine. The colour is intense, in between rosè and red wine colour. Tannins and structure are moderated and the raspberry is the main aroma.

AGEING

In bottle for at least 2 months, than is ready to drink.

TASTING NOTES

Colour: deep pink

Nose: delicate note of cherry and raspberry, with very intense hints of rosehip, violet and iris.

Palate: intense fruity flavours balance the pleasant acidity and the structure. The finish is long and fruity.

SERVICE TEMPERATURE: 6-10° C

FOOD PAIRINGS: perfect when paired with starters, fish and shellfish, white meat and vegetarian dishes.

DRINKING WINDOW: ready to drink now but has potential for further ageing (2 more years).



CASCINA GILLI
•CASTELNUOVO DON BOSCO•