

# Red Wines

The Monferrato DOC Red combines the traditional delicate scent of red berries (such as cranberry, blackberry and raspberry) and velvety taste, with a round, balanced and elegant body. The color is intense red with purple reflections. The aging process takes place in large wooden tanks for a time varying between 6 and 9 months.



## Gajera

• Monferrato DOC Rosso - 750 ml •

Varietal	Pinot noir
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable vinificator. The wine ages in big oak barrel in a variable space of time, at least 6 months.
Sensations	The mouthfeel is well sustained by firm tannins and completed with a warm finish, echoed by typical sapid cherry.
Food Pairings	Perfect with meat appetizers, spicy first courses, boiled meat, stews and mature cheeses.
Garde probable	8 years*
Serving Temperature	18° C.

\*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

