

MATOT

LANGHE DOC ROSSO 2007

TYPE: DRY RED WINE

AREA: LANGHE

MONFORTE D'ALBA (CN)

VARIETY: NEBBIOLO 40%,

BARBERA 30%,

DOLCETTO 30%

Wine obtained from our estate grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1 hectares

ALTITUDE : about 430 meter

EXPOSURE: East

SOIL sandy loam – (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 3 – 10 years

HAND PICKED

2007 production: 9500 bottles 0.75 L

Alcohol: 14.6 % by vol.

Total acidity 5.60 grams per liter

Net dry extract 28.5 grams per liter

ENOLOGY

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 4 times per day. Fermentation lasted 6 days on the skins.

After gently pressing, the wine was aged for 10 months.

Bottled in August 2008.

Bottle aged 2 months prior to release.

TASTING NOTE

Matot wines are usually ruby-red in color.

Matot is noted for its supple body and its elegant perfumes, which can include scents of over-ripe cherries, blackberries, and, ripe plum.

FOOD PAIRINGS

This wine goes well with all kind pasta dishes. Braised stewed and roast red meat and game, as well as stewed and grilled meats or vegetables.

