

TENUTA
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CASCINONE

Avamposti Cerchi

Monferrato DOC Rosso da uve Slarina

Color

Brilliant ruby with violet reflections

Aroma

Spicy of white pepper and cardamom, slightly toasted wood note well integrated

Palate

Fruity and fresh thanks to a marked acidity balanced by a hint of sweetness on the finish not due to the residual sugar, but from the re-fermentation with the dried grapes. Soft on the finish.

Grape variety

Slarina

Area

Hills in the south of the province of Asti, Piemonte. South West aspects at altitudes between 200 and 400 m. Limestone-clay soil.

Vineyards

Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.

Food match

Pasta dishes with meat sauces, stew and mature or blue cheese.

Awards

Vintage 2019

Highly Commended - Wine Merchant Top 100

