

# Agostino Pavia & Figli

VITICOLTORI IN AGLIANO TERME

## MONFERRATO ROSSO "TALIN" Denominazione di Origine Controllata

**GRAPE VARIETY:** Barbera 85%, Syrah 15%.

**PRODUCTION:** 4.000 bottles.

**TRAINING SYSTEM:** low Guyot.

**CROP DENSITY:** 5.000 stocks/hectare.

**YIELD:** 6.000 kg/hectare.

**HARVEST:** at the end of September, with manual picking.

**VINIFICATION:** 15-18 days maceration in the marc with frequent pumping. Alcoholic fermentation at 25-28° C and malolactic fermentation within December.

12-14 months ageing in first year 500 liter casks made of Allier and Fontainebleau oak.

Blending in stainless steel vats and bottling next May.

**AGEING:** in bottles for about 6 months.  
Ageing potential up to 7-9 years.

**COLOUR:** intense ruby red with violet reflections.

**BOUQUET:** full-scented, fresh, fruity with delicate violet and mint notes.

**FLAVOUR:** balanced, warm, embracing, persistent. Marked tones of jam and vanilla with pleasant tactile sensations. Rich and long aftertaste.

