

ISIMBARDA®



Monplò

OLTREPO PAVESE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO

Production zone: Estate-owned vineyards occupying approximately three hectares in the municipal territory of Mornico Losana

Altitude: 250m to 350m.

Aspect: south-west

Soil: silty chalky

Grape varieties: 80% Barbera - 20% Merlot

Training system: cordon spur

Vine density: 6,000 vines per hectare

Vinification: short pruning, permanent grass cover and crop thinning limit the yield. In the cellar, the length and frequency of maceration and pumping-over are carefully calculated to extract all the colour and the most desirable tannins. After malolactic fermentation in steel, the wine is decanted into one-year-old French oak for a few months of barrel maturation

Sensory profile

Appearance: dark ruby red

Nose: assertive and intense with notes of cherry jam and plum together with violet and hints of liquorice, cocoa and coffee

Palate: warm and powerful; lengthy and with good tannin texture

Food pairings: grilled, roast or casseroled red meat, mature cheese, game

Serving temperature: 15 °C

