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## FERRO DI CAVALLO MONFERRATO BIANCO D.O.C.

**Classification:** Monferrato Bianco D.O.C.

**Variety:** 100% Sauvignon Blanc

**Provenance:** Garibaldi and Ferro Di Cavallo Vineyards in Calamandrana (Asti)

**Soil:** Limestone

**Exposure:** Moderately Sunny

**Extension:** 1 ha.

**Density:** 5000 vines/hectare

**Yield/ha:** 70 quintals/hectare

**Vinification and maturing:** 24-hour cold maceration on the skins before fermentation in order to extract aromatic substances, followed by gentle pressing. The must obtained is left to ferment at 62°F in inox steel vats.

**Refinement:** Refining is after 5 months on the lees in steel vats, the wine undergoes light fining and filtering. 2 months in the bottle.

**Production:** 7.000 bottles

**Organoleptic characteristics:** straw yellow color with greenish hues of average intensity, pervasive herby scents with hay, gooseberry and nettle tones backed by white peach hints. Hot and enveloping flavor, well-balanced and fruity signs.

**Serve with:** Vegetable hors d'oeuvre, fish with sauces and gravies, shellfish, omelettes with herbs.

