

# EDEN

Monferrato Rosso Doc



TENUTA  
**LA MERIDIANA**  
Original Barbera since 1890

**Type of terrain:** Limestone-marly

**Altimetry:** 230

**Strains:** 5000

**Yield:** 50 q/l

**Harvest:** Manual

**Training:** Guyot

**Exposure:** South, Southwest



**Vinification:** After destemming-crushing, a one-night cold (10°C) pre-fermentative maceration is carried out in the absence of pumping over. Inoculation of selected strains the following day initiates alcoholic fermentation. Maceration has a maximum duration of 8 days. This is followed by malo-lactic fermentation and aging in steel for about 8 months.



%

**Alcol:** 14,5/15% vol

**Tasting:** The blend and subsequent post vinification blending with nebbiolo, create a set of very persistent fruity notes that contribute to the uniqueness of this wine. In fact, at each taste, a different nuance will be picked up, which will make the tasting of this product never trivial and definitely stimulating. The mouth does not betray expectations, firm but velvety entry, with the re-presentation of all the hints of red fruits perceived previously.



**Pairing:** Very versatile, ideal to accompany first courses and main courses of red meat, especially grilled. Delicacy and impactful red fruits make it the perfect accompaniment for lamb.

**Serving T:** 18° C

