



Wijnfiche

Tacchino – Di Fatto | Rosso di Monferrato DOC Italy (PIEMONTE) – 2017

Domain

Tacchino

Monferrato is traditionally a famous wine region, in the Piedmont in Italy, where the vineyards cover the hills like a blanket. The Tacchino winery (around 25 hectares, half of which are planted with vines) is in the heart of this green area. The domain has the shape of a natural amphitheater, which protects the vineyards against the cold northern wind from the Alps. The southern location of the vineyards, the 'white' lime-rich soil, the relatively low production per hectare and the traditional way of harvesting are among other things the secret of these high-quality wines.

Vinification

This wine is concentrated, complex and harmonious. This is primarily due to the considerable reduction in yield per hectare (60HL). Only the best grapes are then selected by hand. The fermentation takes place in stainless steel tanks for 15 days. Subsequently, the blended young wine matures for a year and a half to two years on new 500 liters tonneaux of French oak and 1 year in the bottle.

Taste

Vin avec une belle couleur rouge foncé. Concentré dans le nez et raffiné avec de larges nuances. Tons de fruits des bois, prunes, violettes sauvages et herbes. En bouche, compact et riche avec des tanins mûrs clairement présents. Belle finale avec un bon équilibre entre acides et concentration.

Food pairing

Entrecote | Leg of lamb | Steak - grilled

General information

Type: Red wine

Grape varieties: Albarossa (35%), Barbera (30%), Dolcetto (20%), Cabernet Sauvignon (15%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 17-18 °C

Taste profile: Complex with firm tannins

