



• A L E M A T •

OUR WINES



BRUNALDO

Croatina - Monferrato D.O.C. Rosso

Grape Varietal: 100% Croatina

Wine making: fermentation is made in stainless steel vats at a controlled temperature of 28°C, the most-wine is kept in contact with skins for 8-10 days, then we proceed with racking and pressing. Malolactic fermentation follows at a controlled temperature of 20°C with periodic batonnage.

Aging process: in small oak barrels where it stays for 12_8 months. 3 months in bottle before sale.

Colour: Deep ruby with violet shades.

Nose: wide and complex, spiced at the beginning then softer and enveloping with a scent of red fruits, plum and cherry. The blend is given by the light vanilla note with soft roasting scents.

Taste: full and intense, with long persistence, texture is dense and the palate perceives its density and roundness, important to the touch. Tasty. Aftertaste brings back spicy scent and sweet sensations of ripe fruit.

Serving temperature: 16° 18° C.

Food pairing: starters, cured meats, first courses, white meats, soft-ripened cheese.