

EDEN

Monferrato Rosso Doc



TENUTA
LA MERIDIANA
ORIGINAL BARBERA SINCE 1890



Soil type: marly-clay

Altitude: 230 m

Vines per hectare: 5000

Yield per hectare: 7,5 t

Harvest: manual

Training system: guyot

Exposure: South to South-West



Vinification: Hand-harvested grapes in 18 kg crates are gently destemmed and transferred into stainless steel tanks, where fermentation takes place at a controlled temperature. After approximately 8 days, the wine is racked off. Malolactic fermentation and aging occur in stainless steel for around 10 months, with periodic bâtonnage. Each variety is harvested and vinified separately due to different ripening times, and blended only prior to bottling. Following bottling, the wine is further aged for at least 12 months before release.



Alcohol: 13.5/14.5% vol



Tasting notes: Deep, intense violet in colour, with aromas of ripe red fruit and delicate spice. On the palate, it is powerful and full-bodied, with present yet supple tannins and a balanced acidity that enhances drinkability. The finish is long, with a return of spicy notes.



Typical pairings: Grilled meats, blue cheeses.

Top pairings: Lamb.

Unusual pairings: Cotechino with lentils.



Serving T°: 16-18°C



Aging potential: up to 7-8 years