

RIVAIA

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 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 for approximately 15–20 days. Following malolactic fermentation in stainless steel, the wine is transferred to second-passage French oak barriques, where it matures for around 36 months. Each variety is harvested, vinified, and aged separately due to differing ripening times. Blending takes place only prior to bottling. After bottling, the wine undergoes a further 36 months of bottle aging before release.



Alcohol: 14/14.5% vol



Tasting notes: Brick red in colour, with primary fruit giving way to complex tertiary aromas developed through extended aging. Notes of blond tobacco, leather, and cured hide dominate, alongside nuances of forest floor and subtle green hints. On the palate, it is full-bodied, with firm yet remarkably velvety tannins shaped by long maturation. The finish is long and harmonious, echoing the aromatic profile, with evolving layers that continue to unfold over time.



Typical pairings: Meat-based main courses, game.

Top pairings: Braised beef.

Unusual pairings: Eggplant parmigiana.



Serving T°: 16-18°C



Aging potential: up to 30 year