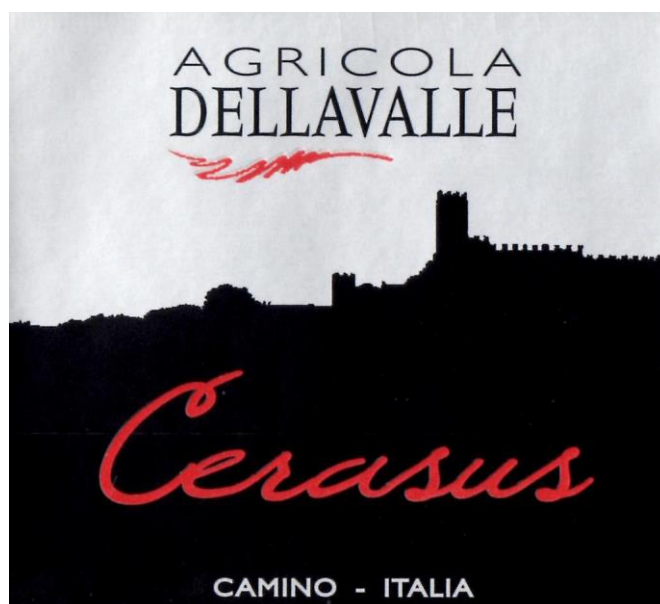


CERASUS MONFERRATO CHIARETTO DOC



Appellation: Monferrato Chiaretto (blush) DOC

Varietals: Syrah and Barbera

Tasting notes: Soft rose to cherry red color, depending on the vintage. It has intriguing floral (rose) and fresh fruit (cherry) fragrances; it is soft and pleasant on the palate, evolving over time and slowly assuming more complex aromas, thus allowing it to be consumed even a number of years after its vintage. Cerasus is served chilled (10-12°C) and can be drunk as an aperitif, by itself or used in preparing a cocktail, and pairs well with appetizers, pasta dishes and pizza. Alcohol content: 13% Vol.

Vinification: wine obtained from Syrah and Barbera grapes through rosé vinification (a short maceration period with the skins).

Presentation of the grower: Agricola Dellavalle, a family of wine makers from Camino, on the hills of Monferrato Casalese (in the province of Alessandria in Piedmont), only produces small batches of wine, carefully selecting the grapes exclusively of its own production, which are then made into wine by combining modern technology with rigid tradition. Our wines stand out for their excellent personality and their intense aromas that can be traced back to the varietal characteristics of the grapes from which they originated.

The firm belief that compels us to intervene as little as possible with the wines in the cellar causes our products to be greatly influenced by the characteristics of that particular year. Our wines are able to age very well thanks to their full-bodied nature, the high concentration of polyphenols and their above average alcohol content. This is why we sometimes wait more than a year before bottling some of our wines.

AGRICOLA DELLAVALLE
di Daniele Dellavalle
Via Salita Valle, 4 – 15020 Camino (AL)
www.agricoladellavalle.it Tel. +39 335-8317775