

Avamposti Cerchi

Region:
Monferrato DOC

Grapes:
Slarina

ABV:
14.5%

What:

The rare Slarina grape is native to the Monferrato hills of eastern Piemonte and almost disappeared due to low productivity. A handful of estates, including Il Cascinone.

Where:

A handful of estates, including Il Cascinone, are reviving the variety which combines the fresh, juicy character of Barbera with fine, fresh red fruit and slightly leafy notes somewhat reminiscent of Cabernet Franc. There are just 0.5 hectares of Slarina vines at Tenuta Il Cascinone, grafted in June 2017. The rows face southwest at 350m altitude. Hand-harvested in mid-September. 95% of the grapes are crushed, destemmed and transferred to stainless steel to begin fermentation, whilst the remaining 5% are left to dry in crates for 15 days. After alcoholic fermentation, the dried 5% is crushed, destemmed and added to the rest. Malolactic fermentation takes place in stainless steel. Then 75% is decanted into large barrels, and the remaining 25% into barriques, for 12 months.

Barcode:

8010471006960

Sales Info:

750ml , Case 6 , 18.32lb.

Palletization:

125 Cases / 5 Layers



Food Pairings:

Perfectly paired with charcuterie or a rich vegetable and lentil casserole.

Tasting Note:

A subtle, lifted nose of crushed red fruits and hints of wild herbs. Fresh and lively on the palate with nice purity of fruit, blackcurrant, forest fruits and sweet red cherry. Well structured with fine tannins and lightly spicy oak, fresh, delicate and sappy on the finish.

