

Avamposti Altrove

Region:
Monferrato DOC

Grapes:
Nebbiolo

ABV:
14.5%

What:

An approachable and early-drinking style of Nebbiolo produced from grapes cultivated in the Monferrato hills, where typically Barbera holds sway.

Where:

The Nebbiolo vines were planted in 2005 on the lower slopes of a south-facing and very steep site, less than 1 hectare in size. After hand-harvesting and maceration of the grapes for around 16 days on the skins, the wine is fermented in stainless steel, followed by up to two years in oak – 75% in large oak casks and 25% in barriques (not new).

Barcode:

8010471007219

Sales Info:

750ml ,Case6 ,18.32lb.

Palletization:

125 Cases / 5 Layers



Food Pairings:

The bright acidity of the wine pairs well with a rich tomato-based meat ragù or a creamy, strong cheese such as Gorgonzola.

Tasting Note:

Lightly floral aromas of rose petal, and notes of plum and berry fruit, balanced by savoury characters. The palate is fresh and juicy with ripe plum and black cherry, supple tannins, and a lightly spicy finish.

