

VILLA CERRUTI



Gustei

MONLEALE

Colli Tortonesi
Denominazione di Origine Controllata

- ❖ **GRAPE VARIETY:** 100% Barbera
- ❖ **EXPOSURE:** northeast
- ❖ **PRODUCTION AREA:** Avolasca (AL)
- ❖ **TRAINING SYSTEM:** Guyot
- ❖ **YEAR OF PLANTING:** 1960
- ❖ **VINES PER HECTARE:** 4.000
- ❖ **ALTITUDE:** 350 m a.s.l.
- ❖ **SOIL:** calcareous clay
- ❖ **HARVEST:** hand-picked in crates, early September
- ❖ **VINIFICATION:** 15–20 days maceration on the skins, followed by 10–12 months in concrete tanks
- ❖ **AGING:** 15–18 months in French oak barrels of various sizes and toasting levels
- ❖ **BOTTLE AGING:** 8–12 months
- ❖ **SERVING TEMPERATURE:** 18° C

❖ TASTING NOTES

Ruby red tending towards garnet.

Intense and complex aromas of ripe red fruit, tobacco, vanilla, and sweet spices.

On the palate it is structured, with soft and balanced tannins, vibrant acidity, and long persistence.

A wine of great longevity, outstanding aging potential with ability to evolve in elegance and complexity over time.

❖ PAIRINGS

Red meats, game, aged cheeses. Excellent with truffle.