



Marco Bonfante S.r.l.

## DUEDIDUE Monferrato D.O.C. Rosso



Just like Marco and Micaela cooperate perfectly at the the guide of the company, in the same way the union of two grape varieties, Barbera and Cabernet Sauvignon, is at the basis of the production of one of the crus of the winery: the Duedidue. This name encloses in its meaning the diversity of the two grape varieties which complete each other and exalt the characteristics of both.

**GRAPE VARIETY:** 60% Cabernet Sauvignon, 40% Barbera

**VINEYARD:**

The soil is rich of calcareous clay marl. Exposition: south, south-east. Altitude: 250 mt. asl. The microclimate is influenced of sea winds which favour the integrity and the ripening of the grapes. The good temperature range allows to have fragrant, fine and elegant wines.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Last week of September

Yield per hectare: 55hl/Ha

**WINEMAKING:** The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the two wines age separately in used French oak barriques from 12 to 15 months, depending on the vintage. After the cuvee, the wine gets bottled and stored a year at controlled temperature (12°C) before being put on the market.

**TASTING:** In the glass the Duedidue shows an intense purple-red. In the nose it has intense spiced aromas, with scents of red fruits and pepper, with a slight wood note due to the ageing in French barriques. On the palate it is structured, velvety, with a good tannic note given by Cabernet. The great balance between acidity, body and alcohol makes the Duedidue a wine which could be stored for over 15 years. With the long refinement in the bottle it will develop aromas of coffee and cocoa.

Service temperature: 16°-18°(62°F-66°F)

**Food pairing:** We recommend the Duedidue with typical dishes of the Piedmont tradition like braised meat and veal “stracotto”. Perfect with lamb loin with herbs and mountain cheeses.