



Marco Bonfante S.r.l.

SENSO UNICO

MONFERRATO D.O.C. ROSSO

“A winelover's life is a one-way street leading straight to a unique sensation.”
This wine has been thought for young consumers, who love drinking structured wines, elegant but at the same time easy to drink.

GRAPE VARIETY:

75% Barbera, 25% Cabernet Sauvignon

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: 5000 plants per hectare

Harvest: Half September for Barbera, last week of September for Cabernet

Yield per hectare: 65hl/Ha

WINEMAKING:

The grapes are destalked and soft-pressed and then left on the skins for 12 days. After that the two wines age separately for 8 months in French oak barriques. 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 Senso Unico 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. Good balance between acidity, structure and alcohol.

Service temperature: 16°-18°(60°F-64°F)

Food pairing: We recommend the Senso Unico with Maltagliati with leeks and sausage, with dishes of white and red meat or cheeses, like Robiola or Toma.

