



Marco Bonfante S.r.l.

Sernej

MONFERRATO D.O.C. ROSSO

The “Sernej” takes its name from the Sernella valley, which divides the villages of Nizza Monferrato and Vaglio Serra and where the vineyards of Cabernet Sauvignon are located.

GRAPE VARIETY:

60% Barbera, 40% 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: 5500 plants per hectare

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

Yield per hectare: 60hl/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 8 to 10 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 Sernej 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 good balance between acidity, body and alcohol makes the Sernej a wine which could be stored for over 10 years.

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

Food pairing: We recommend the Sernej with typical dishes of the Piedmont tradition like roasted meat and veal “stracotto”. Perfect with steaks, grilled meat and middle ripened cheeses.

