

# “Biaida”

## Il Bacialé



<b>Appellation:</b>	Monferrato Rosso DOC
<b>Produced using grapes:</b>	80% Barbera; 15 % Pinot Noir; 5% Cabernet Sauvignon * The vintages from 1994 to 2000 use exclusively Barbera & Pinot Noir grapes
<b>Harvest:</b>	Early September for the Pinot nero; October for the Barbera and Cabernet.
<b>Average yield per hectare:</b>	7000 kg/ha , Pinot nero and Cabernet 5000 kg/ha
<b>Vinification:</b>	Vinification of the three grapes is done separately; alcoholic and malolactic fermentation take place in stainless steel. The combination is followed by aging part in wood vats and part in oak casks for 8-12 months.
<b>Alcohol level:</b>	13° % Vol
<b>Fining in bottle:</b>	6-7 months
<b>Color:</b>	Intense, brilliant ruby red.
<b>Floral :</b>	Aroma has winy bouquet, spicy where the pinot gives a delicate note of blackberry, and a warm, pleasing mouth-feel, from the finish of plum, pepper and cinnamon. A complex and elegant wine.
<b>Serving temperature:</b>	16-18 ° C
<b>Recommended with the following dishes:</b>	Italian appetizers, white or red meat, cheeses that are not too aged.
<b>Anticipated duration of the wine:</b>	5 years and beyond..
<b>Packaging:</b>	In cases of 6 or 12 750-ml bottles. Magnum 1.5 l.; Jéroboam 3 l.; Large format 5 l.; Balthazar 12 lt.
<b>FIRST YEAR OF PRODUCTION:</b>	<b>1994</b>