



# MALIDEA

Monferrato Rosso D.O.C.

Malidea is taken from the name of the hill between our cellar and Gad & Umberta's vineyard where our Nebbiolo is planted.

I'd always wanted to vinify Nebbiolo to see how this grape can perform in the Monferrato. Now I know - and the results are very satisfying. This wine as a blend because the tannins of the Nebbiolo combine perfectly with the freshness and density of the Barbera.

### Awards

Cinque Grappoli

Duemilavini 2006

### Technical Data

Vintage

2006

Varieties

Barbera 50%, Nebbiolo 50%

Apellation

Monferrato Rosso

Fermenting vats

Stainless steel

Fermentation temperature

< 30°C

Yeasts

Indigenous yeasts

Length of maceration

10-12 days

Malolactic fermentation

in barrel

Ageing vessels

New French Barrels

Ageing period

28 months

Clarification & filtration

not clarified or filtered

Bottle ageing

6 months

Bottles produced

3300

Alcohol

14% vol.

### Vineyard data

Production area

Montaldo di Cerrina Monferrato

Vineyard name

Cascina Bertana, Moscone

Attitude

South

Altitude

380

Soil

Calcareous clay

Vineyards planted in

1999, 1940

Plantation density

6000, 4000 vines per hectare

yield

0.75 kg per vine

Harvest date

first week in October