



ISOLABELLA DELLA CROCE

SUPERLODO

MONFERRATO ROSSO D.O.C.

Vineyards

The steep hillside vineyards are situated at elev. 400-450 m in the commune of Loazzolo, between Belbo and Bormida in the Langhe hills in the province of Asti. The sandy marne, tufa and limestone soil, altitude, sea breezes, protection from Tramontana winds from the north, and excellent exposition (south-southwest) combine to create wonderful complex wines.

Grape varieties

Produced from 100 % estate-grown Barbera, Cabernet Sauvignon, Pinot Nero and Merlot grapes.

Vinification and ageing:

The grapes are hand-harvested when fully ripe, destemmed and lightly pressed. The various varieties are vinified at different times, as they ripen, in the following order: Pinot Nero, Merlot, Barbera and Cabernet Sauvignon.

The must is fermented on the skins for 7 to 10 days, depending on the variety. The various wines are then blended for malolactic fermentation. The wine is subsequently aged in small barrels for approximately 12 months, and bottle aged for several months before distribution.

Characteristics:

Rich ruby red with purple highlights. Complex, fine, elegant nose, with vanilla and jam notes. Warm, full and well-structured in the mouth with a lingering finish.

Analysis after bottling

Alcohol: 13.70 % vol.

Residual sugar: 2.50 g/l

Total acidity: 4.85 g/l

pH: 3,59

Volatile acidity: 0.40 g/l

Malolactic fermentation completed



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