

# la masera

## Canavese Rosso DOC



<b>Grape variety:</b>	70% Barbera, 30% Freisa and Vespolina
<b>Production area:</b>	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont
<b>Soil:</b>	Hilly, with sweet ups and down, made of clay sand and cobblestones
<b>Growing method:</b>	Traditional pergola and, espalier with guyot pruning
<b>Defense method:</b>	Low-environmental impact integrated insecticide method
<b>Grape harvest period:</b>	October first decade, after grape ripeness systematic control
<b>Harvest method:</b>	Rigorously by hand and in pierced crates
<b>Winemaking:</b>	Grapes are delicately destemmed and pressed; subsequently, the must starts its fermentation in steel tanks, where, under a controlled temperature, never superior to 25°C., maceration on the peels lasts about ten days, with frequent delastages and daily pumpings
<b>Refinement and Bottling:</b>	After racking, the wine ages in stainless steel tanks, where, in the meantime, it also performs malolactic fermentation. Steel aging lasts about 8-10 months
<b>Sensory notes:</b>	<b>Color:</b> intense ruby red with purplish hints <b>Scent:</b> good intensity, harmonious and winy; evident spicy notes followed by sweet red berries hints <b>Taste:</b> soft, warm and, in its simplicity, wrapping
<b>Pairings:</b>	Excellent with not excessively elaborate red meat based dishes, such as boiled meat, carve, fillet; traditional with cheese, also matured; classic and excellent with stuffed pasta and meat sauce tajarin; pronounced with bagna cauda; great personality with Piedmontese mixed fry
<b>Alcoholic content:</b>	12,50 - 13%
<b>Serving temperature:</b>	18 - 20 °C