

LA SMILLA

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VINEYARD

Exposure and Altitude

Type of Land

Average Age of Vines

Training System

South-West 270 m above sea level

Clay

25 years

Guyot

GRAPES

Blend

Mainly Barbera, with the possibility of adding other grapes like dolcetto - cabernet

80 Ql per Ha

Early october

Grapes are harvested by hand in a box with the selection of the best bunches

Yield per hectare

Harvest period

Harvest method

WINE

Vinification

Fermentation Tanks

Length of Fermentation

Malolactic fermentation

Method and length

of refinement

Traditional maceration of the skins

with frequent mixing in the early days

Stainless steel and cement

15 days

Yes

In barriques for 12 months

BOTTLE

First year of production

Classification

Bottling period

Length of refinement in barrel

Length of refinement in bottle

Placing on the market

1998

Monferrato Doc Rosso

18 months

12 months in barriques 6 months stainless steel

12 months

24 months

AT THE TABLE

Consumption time

48 - 60 months

Its strong complexity is already there after two years and grows over time

Ruby red with reddish purple reflections

Red berries with ethereal complexity

Tannic, full, slightly tart

Suggested for main courses (very intense)

and game

16 - 18 °C

Colour

Aroma

Taste

Pairing

Temperature

Calicanto - Monferrato Rosso Denominazione di Origine Controllata