

# valter bosticardo

## Cinquefile

Monferrato Rosso DOC

A blend of two red wines -60% Barbera and 40% Cabernet Sauvignon-, representing tradition and innovation coming together. The outstanding quality of this blend results from a series of very favourable factors, including the area, the vines, barrel aging, and most of all the wine philosophy. The wine can age well, but its concentration makes it a rewarding drink when young too.

**CHARACTERISTICS:** Bright ruby red with purple nuances: Fragrant, persistent bouquet, surprisingly fresh; solid berry fruit, like cherries and black cherries, followed by more thoroughly developed vanilla and cocoa, with toasty and grassy accents. The mouthfeel is sound and tight; on the palate, cherry and vanilla flavors again; the impact is supple with soft, edgeless tannins, the close fully expresses the power of this blend.

**VARIETAL:** 60% Barbera, 40% Cabernet Sauvignon

**ALCOHOL:** 15%

**YEAR OF PLANTING:** 1933 and 1992

**CLUSTER THINNING:** 30% reduction by thinning out the bunches in early August.

**FERMENTATION:** stainless steel tanks under controlled temperature for approx. 10 days.

**AGING:** 24 months in french barriques and 12 months in the bottle

**LONGEVITY:** Safely cellared 15 years at suitable temperatures (14-16°C) with the bottle lying horizontally.

**FOOD PAIRINGS:** Its full body and personality pair well with tasty dishes; recommended with pasta and rice, red meat and game.



## tenuta dei fiori

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