



Marco Bonfante S.r.l.

Cuvée MASSI

Piemonte D.O.C. Rosato

Cuvée MASSI is the wine dedicated to Massimo, the new arrival in the Bonfante family in 2021

GRAPE VARIETY:

40% Nebbiolo
60% Brachetto

VINEYARD:

The soil is made of thick and solid sandstones, named Serravalle sandstones. The ground has a very light colour. The altitude (300 mt. asl), woods and sea breezes contribute to create a microclimate with strong temperature ranges, which favour the development and the fineness of the aromas.

Training system: Guyot

Vineyard density: 5000 plants per hectare

Harvest: Second half of September

Yield per hectare: 65 hl/Ha

WINEMAKING:

Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts.

TASTING:

In the glass the Cuvée Massi is clear, with a pale pink colour. It has a delicate, pleasantly fresh bouquet, with hints of rose and strawberry. On the palate it is fine, dry, sapid with an excellent balance between acidity and a notable minerality. It has an important structure for a rosé, with good persistence.

Service temperature: 8°-10° (46°F-50°F)

Food pairing: Summer wine, perfect as aperitif. It pairs perfectly with fresh starters. Highly recommended with fish specialities, like linguine with clams, cuttlefish and calamari.

