



Accolades and Awards:

MONFERRATO RED

DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO BARCHETTA

“An Hymn to life-long Passions,,

- .. Region: Piemonte, Italy
- .. Grape variety: 60% Cabernet Sauvignon | 40% Merlot
- .. Alcohol: 14%

- .. Style: Red Dry, Oaked
- .. Serving temperature: 16-18 °C
- .. Suggested glass: Ballon



Intense, round and full bodied. Dedicated to the Ferrari 166MM “Barchetta” (the label reproduces the plaque of the original chassis), has been designed by Giorgio Schön to bound together his life-long passion, for Wine and Ferrari Racing Cars, in a blend of great elegance and power. Produced in limited quantity - also in a Magnum-Size special edition - to obtain the best from every drop.

The finest grapes, hand harvested, age separately for 12 months in French oak barriques, followed by another 12 months in bottle. The delicate bouquet mixes with the round and complex taste, delights with rich tannins and clean freshness, well reinforced by the warm structure.

Perfect with pasta, game, roasts, and braised meat. It enhances and is enhanced by creamy sauces.



VINTAGE COLLEZIONE 2015:

- Il Gambero Rosso: 2 Bicchieri
- Luca Maroni: 89 pts
- Merano Wine Festival: 89 pts
- Il Golosario: Top wine
- Guida Vini Veronelli: 89 pts
- Bibenda: 3 Grappoli
- Sakura Wine Award: Silver Medal
- Harper’s Wine Award: 3 Stars