MASSANOIS
MERCHANTS OF FINE WINES
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SPECIES OF VINE: Freisa, Cabernet Sauvignon, Merlot
VINEYARD: different vineyards in Bussia (Monforte d'Alba)
HARVEST: manual, with grapes selection in the vineyard.
TIME OF HARVEST: mid-October.
VINIFICATION: red, with skin soaking inside stainless steel vats.
VINIFICATION TIME: the must stays on contact with the skins for 6 to 8 days and it is further drawn off wine; finally, the alcoholic VINIFICATION gets fully complete.
VINIFICATION TEMPERATURES: from 26 to 28 degrees centigrades.
CELLAR REFINING: the new wine spends a few months inside stainless steel vats, it is transferred several times, and, consequently, it is poured onto barrels ("barriques") where it remains for 12 months; finally, it will be bottled.