Avamposti Cerchi Slarina, Monferrato DOC 2022

IAR10082022

Tenuta Il Cascinone

— Piemonte, Italy

The rare Slarina grape is native to the Monferrato hills of eastern Piemonte and almost disappeared due to low productivity. A handful of estates, including Il Cascinone, are reviving the variety which combines the fresh, juicy character of Barbera with fine, fresh red fruit and slightly leafy notes somewhat reminiscent of Cabernet Franc.

Production

There are just 0.5 hectares of Slarina vines at Tenuta Il Cascinone, grafted in June 2017. The rows face south-west at 350m altitude. After hand-harvesting in mid-September, 95% of the grapes are crushed, destemmed and transferred to stainless steel to begin fermentation, whilst the remaining 5% are left to dry in crates for 15 days. After alcoholic fermentation, the dried 5% is crushed, destemmed and added to the rest. Malolactic fermentation takes place in stainless steel. Then 75% is decanted into large barrels, and the remaining 25% into barriques, for 12 months.

Tasting note

A subtle, lifted nose of crushed red fruits and hints of wild herbs. Fresh and lively on the palate with nice purity of fruit, blackcurrant, forest fruits and sweet red cherry. Well structured with fine tannins and lightly spicy oak, fresh, delicate and sappy on the finish.

Food Match

Grilled meat, charcuterie, can also pair with rich vegetable and lentil casseroles.

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Monferrato DOC

Winemaker:
Carlo Manera

Grape Varieties:
Slarina 100%

Suitable for:
Vegan

Bottle Barcode:
8010471006960