



c a s c i n a
G A R I T I N A

AMIS

Monferrato Rosso
Denominazione d'origine controllata
2001

GRAPE VARIETIES: Pinot Nero 45%, Cabernet

Sauvignon 40% and Barbera 15%

EXPOSURE: mainly south west

ALTITUDE: 280-320 m above sea level

CULTIVATION METHOD: low Guyot with 5800 vines per hectare

SOIL: generally average with a tendency towards clay.

YEAR PLANTED: Barbera in 1966, Pinot Nero in 1991 and Cabernet Sauvignon in 1985.

HARVEST: by hand into small baskets.

DATE OF HARVEST: Pinot Nero 18.09.01,

Barbera 25.09.01

Cabernet S. 12.10.01.

GRAPE-YIELD PER HECTARE: an average of 5.0 tons for all varieties.

VINIFICATION: all grapes undergo submerged cap fermentation for 15 days and are pumped over and "delestage" during the first week.

When the Cabernet S. is drawn off final blend is created and the wine is transferred into French oak Barriques.

Amis 2001 is matured in wood for 18 months.

PRE-BOTTLING PREPARATION OF THE CUVÉE: 8 months.

BOTTLING DATE: 20th June 2003.

FILTRATION: no.

BOTTLING DATE: 02.13.2004.

MINIMUM REFINING IN BOTTLE: 6 months.

AMIS 2001 ENOLOGICAL CHARACTERISTICS:

Alcohol contents 14.47% vol.

Total acidity 5.97 g/l

pH 3.62

SO₂ total 85 mg/l

Dry extract 32.06 g/l

SERVING SUGGESTIONS: pasta or rice dishes with meat sauce, roast pork, boiled beef and dressed pork cuts.

DRINKING PERIOD: 2005-2015

COMMERCIAL PRESENTATION: 12 bottles 750 ml laid in cardboard box, magnum 1500 ml in cardboard box presentation or into wooden box, big magnum 12 liters in wooden box.