



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
P.Iva 00772470092

Indicazione Geografica Tipica
Colline Savonesi

I MATTI

Our family is the pillar of our business where our love for the land and for traditions linked to it has always been nurtured.

Our ambition was to create an important red wine capable to adapt to a long ageing period and being homage to all children with the wish that they will become men of the future. In our local dialect, "Matti" means children.

Characteristics

Dry red wine, clear with an intense garnet red colour.

Intense and persistent to the smell, fine with raspberry, ripe blackberry and cherry scents on a woody background.

Dry, fresh, very rich and warm to the taste, well-bodied and very persistent. Fruity notes, freshness and tannic balance stand out in the aftertaste. Young but with great harmony.

Grape varieties and area of production

This generous wine is produced for the most part with barbera grapes and other black grape varieties, collected from the vineyards of the company in Ortovero.

Type of cultivation

Spurred cord

Grape total per hectare

Max 90 q.li

Total in wine

Max 70%

Alcohol content

13 / 14,5% vol. depending upon the vintage.

Total acidity

Min 4,5 g/l

Dried extract

Min 19 g/l

Ageing

6 months in French oak barriques, 3 months in bottle.

Food matching

Grilled red meat, lamb and kid with artichokes, furred game, braised meat, rich hard cheese.

Between meals, it is a great wine of meditation.

How to serve and to store

Serve at a temperature of 18-20°C in a balloon glass.

Store in horizontal position in the lowest racks of the cellar at a constant temperature between 10 and 14°C.