



OASI

2025

Oasi is like a sip of freshness under the scorching sun. On the nose, the notes of pear and peach evoke summer fruits, while the simple and light taste, with a low alcohol content, makes it the ideal companion for hot summer days.

no added sulphites



i GENERAL INFO

- Monferrato DOC Chianti
- Intense pink
- Vol 11,5%

📍 PRODUCTION AREA

- Cella Monte (AL)
- 230 m AMSL watching West
- Clayey soil, with sandy veins and rich in fossils



VINEYARD INFO

- Bonarda 100 %
- Plant age: 2004
- Training system: Guyot
- Production per hectare: 80 tons
- Harvest period: 21st august 2025
- Harvest method: manual in crates



WINEMAKING PROCESS

- Fermentation: alcoholic in steel at 16°C for 12 days
- Soft pressing of whole bunches (without maceration)
- Maturation: 6 months in steel tanks, batonnage
- Rest in the bottle: 1 month
- Bottling period: 16th march 2026



INFO FOR BEST SERVICE

- Temperature of service: 8-10°C
- Food pairing: *enhances its flavor with raw fish, sushi, or risotto with raw shrimp. Its freshness also pairs harmoniously with a platter of cold cuts.*
- Best evolutionary peak: ~1 year
- Available formats: 750 ml
- Pieces available: 2.385 bottles