



<b><u>ESTATE</u></b> :	Tenuta La Meridiana
<b><u>WINE</u></b> :	Piemonte Rosato DOC
<b><u>NAME</u></b> :	"LE QUATTRO TERRE"
<b><u>GRAPE</u></b> :	100% Barbera
<b><u>REGION</u></b> :	Piemonte – Monferrato (subzone area)
<b><u>CITY</u></b> :	Montegrosso d'Asti
<b><u>SOIL</u></b> :	Clay - Limestone – Sand – Tuff/Iron.

**TASTING NOTES:**

**COLOR:** Pale rosé color with onion peel highlights.

**NOSE:** Delicate but intense, it expresses fresh fruit and flowers.

**TASTE:** dry, medium body with good acidity and great minerality

**COMMENTS** :

The "Quattro Terre" Piemonte Rosato is Gianpiero's most recent creation. An iconic rosé made of 100% Barbera grape, this wine speaks loudly for not only the Piemonte Region, but specifically for the Monferrato terroir. As with Gianpiero's "red version", the rosé is also made with grapes from four different types of soil at La Meridiana Estate; thus, the name "QUATTRO TERRE" or "FOUR SOILS". Clay, sand, limestone, and iron provide this wine with great complexity and beautiful minerality. Gianpiero then blends these precious elements to create an elegant body and harmonious acidity.

A perfect companion for light lunches outside on the patio in the spring and summer sun, or even just as an aperitif. Ideal with pasta dishes, fresh vegetables, salads, and also all seafood—grilled fish, ceviche, or even sushi. Best served at 50°F