Italian wines in the world: Tenuta Montemagno’s TM BRUT 36 mesi Metodo Classico

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We have followed Tenuta Montemagno for quite some time, appreciating both its quality in the wine-making and its extraordinary attitude towards hospitality.

In our opinion it is one of the most beautiful wine places in Italy, immersed in the heart of Monferrato, in a natural

amphitheater where there are not only the vineyards to draw the landscape.

But every time we taste their wines it seems to us that they manage to raise their quality profile higher and higher.

We got the same feeling when we tasted their TM Brut 36 months, a classic rosé method obtained from 100% Barbera grapes harvested with an early harvest. An incredible witness of how this variety is able, if managed at best, to give fine and elegant bubbles.

The grapes are processed in order to obtain a pale pink: small maceration of the grapes in the press in an inert atmosphere, in order to protect the delicate aromas of rose petals and red fruits.

This process guarantees a truly elegant rose petal color and a wide aromatic bouquet from the freshest berries (especially currants) to sensations dictated by the yeasts starting from the bread crust. All this, however, is always supported by a great freshness and minerality that we also found in the mouth where you can feel the acid tension, the flavor and a great persistence with wild berries returning.

We tasted it with a prince of the Piedmont table, “Vitello tonnato” (a dish made with veal meat and tuna sauce) and it was a real celebration.

Company Profile

Tenuta Montemagno arises on Monferrato hills, a Piedmont area highly suitable for vines. The vineyards facing south-west, the microclimate enjoyed by this area with its clayey calcareous soil, the process carried out entirely by hand and the technology used in production processes, contribute to the production of important wines, representing, at the same time, the Italian, the Piedmont and Monferrato excellences in the world. The estate is surrounded by 100 hectars, 20 of which

dedicated to vine cultivation. Every Tenuta Montemagno’s bottle is created joining together the peculiarity of Monferrato ground, the brilliant intuitions of Tiziano Barea and the expertise of oenologist Gianfranco Cordero.

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