

ALBAROLA

BARBERA DEL MONFERRATO DOC



First year of production: 1999

Grape: Barbera del Monferrato

Vineyards Exposure: Predominantly south-west

Altitude: 300-320 MASL

Soil: Calcareous Clay

Pruning system: Guyot, 5000 vines per hectare

Harvest: Whole ripened; hand-picked in 20 Kg crates

Fermentation: Temperature controlled at 28° C in stainless steel tanks

Malolactic fermentation: Developed in stainless steel tanks. Neither yeasts nor external additives are used for both fermentations. Both are natural and spontaneous.

Ageing: Aged in 500 litres Tonneaux for a variable period depending the vintage

TASTING NOTES

The **colour** is dense ruby, with an intense and compact texture.

On the **nose**, a fine and varied range of aromas emerges, dominated by red fruit in a preserved character, almost recalling red fruit jams. Subtle balsamic notes are accompanied by delicate hints of vanilla and liquorice in the background.

On the **palate**, the sip is powerful yet never heavy, with excellent freshness and well-integrated tannins and acidity. Ripe red fruit remains notable and pleasant, both in the glass and on the finish.

PAIRINGS: roasted or boiled red meat, rich cheeses and wild game.

This Barbera, thanks to its roundness and drinkability, is also perfect enjoyed on its own.



vintages:
2016-2017