

# Barbera del Monferrato Superiore DOCG

## “1930 Una buona annata”



**Grape variety:** 100% Barbera

**Training system:** espalier, with short guyot pruning

**Characteristics of the soil:**  
medium clayey – marly soil

**Geological profile of the area:** hilly landscape at 400-450 metres above sea level. Southern hillside position

**Yield per hectare:** about 60 quintals with accurate selection of the grapes

**Harvest period:** October

**Vinification:** traditional. The alcoholic fermentation takes place at about 28°C in stainless steel tanks. The malolactic fermentation is carried on in stainless steel tanks too.

**Refining:** in part in tonneaux (500 litres) and in part barrique (225 litres) for 12 months. Refining in bottle for minimum 18 months

**Organoleptic profile:** this wine displays a deep red colour with violet shades. The bouquet is wide and enveloping and carries hints of black-berried fruits and spices. The taste is silky, balanced and rich with hints of vanilla.

**Serving temperature:** ideally at 17-18°C

**Serving suggestions:** it is perfect served with regional food with truffles, roasted or stewed meat and matured cheese.