

BARBERA D'ALBA DOC

MONPIANO



COLOR: ruby red with purple reflections

PERFUME: complex and intense, with huge notes of fresh fruit, spices and balsamic notes

TASTE: silky, balanced, pleasant and fresh in the mouth, this wine has the right acidity and a long, persistent finish

VINE: 100% Barbera

CULTIVATION AREA: Vineyards located in Madonna di Como, exposure: southwest. Soil rich in limestone and clay. Altitude: between 280 and 340 m. a.s.l.

PRUNING METHOD: Guyot

YIELD PER HECTARE: 8000 Kg obtained through cluster thinning.

HARVEST TIME: last ten days of September

VINIFICATION: fermentation in temperature-controlled stainless steel vats between 28°C and 30°C for about 10 days, several rackings and malolactic fermentation.

AGEING: 12 months of ageing in stainless steel tanks.

LIFE SPAN OF THIS WINE: Its organoleptic features reach their peak in its first 5-6 years

SERVING TEMPERATURE: 15°/16 °C.

PAIRINGS: It matches greatly with roasted red and white meat, as well as with medium-ripe cheeses: it is a fresh and young Barbera which is suitable throughout the meal.