

Barbera del Monferrato DOC

“Cappella III”



Grape variety: 100% Barbera del Monferrato

Training system: espalier, with short Guyot pruning

Characteristics of the soil: predominantly clayey soils

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

Yield per hectare: ca. 70 quintals

Harvest period: September

Vinification: traditional. The alcoholic fermentation takes place at about 28-29°C in stainless steel tanks. After the racking is placed in malolactic fermentation

Refining: in bottle for 3-4 months

Organoleptic profile: this Barbera displays a deep ruby red colour, whereas the bouquet reminds us of black cherries and raspberries. The taste is silky, balanced and rich with hints of spices.

Serving temperature: ideally at 16-18°C

Serving suggestions: suitable for pasta dishes, white and red meat, medium aged cheese. Wine suited to all courses.