

ALBAROLA

BARBERA DEL MONFERRATO D.O.C.



First year of production: 1999

Grape: Barbera del Monferrato

Vineyards Exposure: Predominantly south-west

Altitude: 300-320 MASL

Soil type: 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.

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

Alcohol by Volume : 14-14,5% ABV

Acidity: 6,71 G/L

Sugars: <1.0 G/L

Vintage:

Winner of Tre Bicchieri Gambero Rosso award vintage 2016-2017

TASTING NOTES

The colour is dense ruby with an intense weave.

Fine range of perfumes, variegated especially of fruit in the form of preserves of almost every red fruit comes out on the nose.

Balsamic notes accompanied by a delicate vanilla and liquorice note arrives on the background.

A potent sip but not heavy.

Excellent cleaning, and optimal integration of tannins and acidity.

Leaving the glass at rest, and also after a while in the mouth, feels notable and pleasant red and ripe fruit.

Suggested match: roasted and boiled red meat, fat cheeses and wild game.

Please, it's important to note that this barbera, so round and drinkable, is perfect also alone.