

BARBERA DEL MONFERRATO D.O.C.



First year of production: 1990

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 grapes; 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 stainless steel tanks and then in bottle for the time needed

Alcohol by Volume: 13,5-14.5% ABV

Acidity: 6,20 G/L

Sugars: <1.0 G/L

Vintage:

TASTING NOTES

The colour is dense ruby with an intense weave.

Fine range of perfumes, variegated especially in the form of red fruit preserves.

A potent sip but not heavy.

Excellent cleaning, also thanks to an optimal integration of the tannins, never too evident. Leaving the glass at rest, and also after a while in the mouth, notable and pleasant balsamic notes. Suggested match: red and fat meat, salumi, wild game.

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