

BARBERA DEL MONFERRATO DOC



First year of production: 1990

Grape: Barbera del Monferrato

Vineyards Exposure: Predominantly south-west

Altitude: 300-320 MASL

Soil: 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.

Ageing: Aged in stainless steel tanks and then in bottle for the time needed

TASTING NOTES

Colour dense ruby, with an intense and compact texture.

Nose, a fine and varied range of aromas, dominated by red fruit in a preserved character, recalling red fruit jams.

Palate, powerful yet never heavy. The sip is clean and well-balanced, thanks to the optimal integration of tannins, which are present but never intrusive. When left to rest in the glass — and after some time on the palate — pleasant balsamic notes emerge with clarity.

PAIRINGS: rich red meats, cured meats and wild game.

It is important to note that this Barbera, thanks to its roundness and drinkability, is also perfect enjoyed on its own.