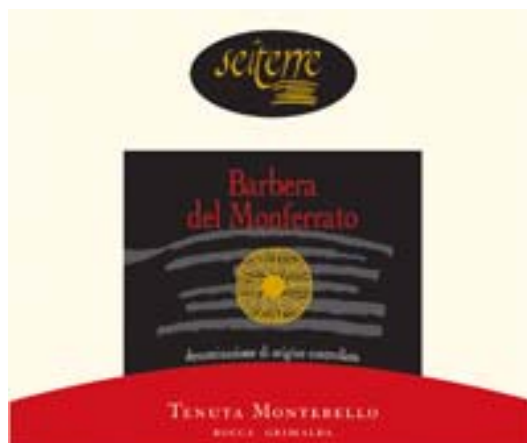


BARBERA DEL MONFERRATO

Barbera grapes of our vineyards in the hills of Rocca Grimalda for this classic piedmontese wine that is aged in steel container and bottled young to express its strong typicality.



Name

Barbera del Monferrato D.O.C.

Vines

Barbera

Soils

Silt and sand with a slight amount of clay, altitude 200 m above sea level.

Production technique

Grapes picked by hand in the first half of October. After fermentation, it is refined in steel containers for at least eight-ten months and bottled in late spring.

Organoleptic qualities

Deep ruby-red colour with purple reflections and a fruity aroma. In the mouth it is full and rich and its tannicity blends pleasantly with the typical acidic note of the vine.

Alcohol content 14%vol

Food combination and serving

Best drunk within 3 years. Serve in large glasses at 18°C.

