

BARBERA DEL MONFERRATO SUPERIORE DOCG

Only Barbera grapes from our Rocca Grimalda hill to produce this classical Piedmont wine, which is left to mature for over a year in great barrels and bariques after fermentation. A short stay in steel completes its ageing before being bottled.

Name

Barbera del Monferrato Superiore
D.O.C.G.

Vines

Barbera

Soil

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

Production technique

Grapes selected and picked by hand in the first half of October. After fermentation, refining is carried out in oak tonneaux and bariques for a least one year. Refining is completed in steel before bottling.

Organoleptic qualities

Deep ruby-red colour with purple-bordeaux reflections. Its aroma is a harmonious blend of red fruit, white pepper and vanilla. In the mouth it is full, sapid, spicy and rich, with typical tannic strength.

Alcohol content 13,70%vol

Food combination and serving

Ideal for red meats grilled or cooked in the oven. Best enjoyed with game, poured into the decanter if drunk within 3-4 years. Serve in large balloon glasses at 18-20 °C.

