



Barbera del Monferrato DOC

Denomination: Barbera del Monferrato DOC

Grape variety: 100% Barbera

Harvest period: from late September to the first half of October

Alcohol content: 14 % VOL

Sensory notes:

- colour: intense garnet red
- aroma: fragrant, slightly spicy
- taste analysis: full-bodied and austere, with moderate tannins

Selection of grapes from the best vineyards. Macro-oxygenation during alcoholic fermentation in temperature-controlled stainless steel vinifiers, with a two-week maceration. Malolactic fermentation, suspension of the fine lees and micro-oxygenation during ageing. Aged for at least six months in stainless steel tanks.

Serving temperature: 16-22°C

Size: 0,75 lt



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