

## BARBERA DEL MONFERRATO DOC



DENOMINATION: Barbera del Monferrato Doc

GRAPE: Barbera 100%

VINEYARDS: Cru in the Municipality of Aramengo

TRAINING SYSTEM: traditional guyot

HARVESTING: manual, at the end of September

VINIFICATION: destemming and fermentation on the skins for about 6 days at a controlled temperature of 26-28°C. Racking takes place when there is a residual sugar of 2-3° Babo. After a few rackings and malolactic fermentation, the wine is refermented in an autoclave tanks the spring following the harvest

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: deep ruby red
- BOUQUET : fruity, fresh
- TASTE: elegant, balanced and persistent

FOOD PAIRINGS: its liveliness allows you to appreciate it fresh as an aperitif and with "merende sinoire" with cold cuts and medium-aged cheeses as well as being a wine for the whole meal