

Barbera d'Asti DOCG – Monfiore



Region. Asti, Piedmont.



Grapes. 100% Barbera grapes, hand picked in October from hillside vineyards in Asti area.



Vinification. Traditional red vinification. Soft pressing and fermentation at controlled temperature (26-28 °C) with maceration with the skins for 10-15 days.



Tasting notes. Intense ruby red color with purple reflections. Intense and persistent bouquet with evident hints of red fruits, cherries in alcohol, ripe fruit accompanied by pleasant hints of spices and flowers and delicate sensations of wood. Full, elegant and harmonic taste which exalts the freshness and the drinkability of this variety.



Analysis. Alcohol 13,5% Vol; Total acidity 6,3 g/l; Residual sugar 4 g/l.



Food suggestions. Ideal with pasta dishes, boiled and roast ed meats and cheeses. Serve at 17-18 °C.



Bottle. "Bordolese" 750 ml (in box of 6 bt).

