

Our wines

# Barbera del Monferrato D.O.C



**Municipality of production:** San Damiano d'Asti

**Variety:** 100% Barbera

**Exposition:** South-East

**Harvest:** mid-October, manual Harvesting

**Training system:** Cordon Training

**Pruning:** Guyot

**Yield per hectare:** 80 quintals

**Winemaking:** 5-6 days of maceration with skin contact in stainless steel barrels, final fermentation in pressure tank

**Ageing:** 6 months in stainless steel barrel – 4 months in bottle

**Sensory characteristics:** Vivid red colour of medium intensity; vinous, but delicate perfume; balanced taste with good sapidity. Perfect with soups, mixed boiled meat and cheeses

**Alcohol:** 13%

**Service temperature:** 18-20 °C

# FG

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