



Barbera del Monferrato

Grapes Barbera

Cultivation technique Guyot pruning, grassy soil.

Vinification Treading-destemming, maceration on skins for about seven days.

Refining Some months in tanks; the wine is quite soon bottled to maintain the freshness and vivacity.

Organoleptic characteristics

Colour: bright ruby red

Fragrance: delicate, with raspberry and strawberry notes

Taste: dry, fresh and fragrant, pleasantly sprightly by a light sparkle

Gastronomic combinations First courses, vegetables, less-seasoned cheeses and charcuterie.

Serving temperature 15 - 16 °C.