



BARBERA DEL MONFERRATO DOC

Certified organic by Icea



ANALYTICAL DATA

Grape Harvest		2019
Alcoholic strength	% vol	14,51
Total acidity	g/l	5,18
Dry Extract	g/l	30
Sugars	g/l	0,5
Total sulphur dioxide	mg/l	72

VINEYARD

Location: municipality of Ovada – located in Piedmont region, one-hour drive southern from Milan, thirty minutes norther from the Genoa's sea.

Aspect: south facing

Soil type: silt loam with a subalkaline reaction

Grapes: 100% Barbera

Training System: vertical shoot positioning with Guyot pruning

Vines per hectare: 4500

Harvesting period: beginning of October

CELLAR

Vinification: produced from solid and virile grapes at controlled temperature, after a naturally initiated fermentation and 8-10 days of maceration, an important wine is obtained thanks to spontaneous malolactic fermentation and appropriate ageing in stainless steel tanks, respecting nature and its raw materials.

Several racking procedures and the winter chill contribute to the clarification until it is ready for bottling.

TASTING NOTES

Ruby red in colour tending towards purple. Fresh, clean and characteristic aroma.

Round and intense on the palate with a lingering finish and a slightly sweet aftertaste.

CERTIFICATION: certified Organic by ICEA.

