



Viticoltori dal 1914

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## BARBERA DEL MONFERRATO DOC

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**PRODUCTION AREA:** Costigliole d'Asti

**SOIL:** Calcareous, sandy and clayey

**CULTIVATION SYSTEM:** The traditional Piedmontese "Guyot".

**YIELD PER HECTARE:** 100 quintals

**AVERAGE AGE OF VINES:** 10–20 years

**GRAPES:** 100% Barbera

**VINIFICATION AND AGEING:** Manual picking of the grapes when fully ripe and maceration with skins. Fermentation in autoclave gives the product a slight vivacity. The ageing in bottle continues for 1 month.

**COLOR:** Very clear, ruby red with shades of garnet with ageing.

**FRAGRANCE:** Intense, vinous and fruity with violet perception.

**FLAVOUR:** Fresh, intense and sparkling.

**ALCOHOL CONTENT:** 12,5%

**TOTAL ACIDITY:** <5,6 gr./L

**RESIDUAL SUGARS:** 1 gr. /L

**PAIRINGS:** Cold cuts, meat appetizers, rabbit salads, first courses seasoned with meat sauce or sausage, second courses of veal and pork, cotechini and zamponi.

**SERVICE TEMPERATURE:** 18°C

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**N.B.** We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.