



## APPASSIMENTO Piemonte DOC Barbera Passita

### TECHNICAL NOTES:

**Grape Variety:** Barbera 100%

**Alcohol:** 14%

**Colour:** Ruby red

**Total residual sugar:** 10 g/l

### VINEYARDS:

**Cultivation area:** Alba, Castagnole Lanze, Costigliole d'Asti, Santo Stefano Belbo, Neive

**Vineyard altitude:** 200/300 above sea level

**Training system:** Guyot

**Soil:** Clayey-Calcareous soil

### VINIFICATION:

**Skin contact period:** 6 days

**Vinification vats:** Stainless steel

**Ageing:** 6 months in stainless steel tanks

### TASTING SUGGESTION:

**Tasting impression:** Smooth with silky tannin and low acidity, fruity

**Tasting temperature:** 18° C - 64° F

**Meal coupling:** Pasta, risotto, chicken, not aged cheese



MONTEFIORE