



Barbera d'Alba DOC Barriques

TECHNICAL NOTES:

Grape Variety: Barbera 100%

Alcohol: 14%

Colour: Ruby red

Total residual sugar: 3 g/l

VINEYARDS:

Cultivation area: Alba area

Vineyard altitude: 300 above sea level

Training system: Guyot

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 10 days

Vinification vats: Stainless steel

Ageing: 18 months in new French barrique followed by a short period in bottle

TASTING SUGGESTION:

Tasting impression: Dry with silky tannin

Tasting temperature: 18° C - 64° F

Meal coupling: Cheese, pasta, risotto, meat like brasato



MONTEFIORE