



Barbera d'Asti DOCG Superiore

TECHNICAL NOTES:

Grape Variety: Barbera 100%

Alcohol: 16%

Colour: Ruby red

Total residual sugar: 3 g/l

VINEYARDS:

Cultivation area: Asti area

Vineyard altitude: 300 above sea level

Training system: Guyot

Harvest period: Beginning of September

Soil: Clayey-Calcareous soil

VINIFICATION:

Skin contact period: 10 days

Vinification vats: 50% stays in drying room for 20 days; 50% on the vine.

Maceration for 20 days using indigenous yeasts

Ageing: 24 months in French tonneaux and Slavonian oak casks

Yeasts: Selected yeasts

TASTING SUGGESTION:

Tasting impression: Dry with silky tannin

Tasting temperature: 18° C - 64° F

Meal coupling: Meat like brasato, grilled meats



MONTEFIORE