



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