



## 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