

BARBERA DEL MONFERRATO D.O.C. 2016

denominazione d'origine controllata

100% Barbera



Vineyard: South facing 20 acre hillsides of clay/silt soil. Certified organic in 1984, Biodynamic since 1987.

Winemaking: Hand harvested & destemmed grapes pumped directly into stainless fermentation tanks with natural yeasts. Racked and then aged in steel and 2500L neutral oak for 1 year.

First bottling of 2016 vintage: March 8, 2018.
Approx. 25,000 bottles per vintage.

Colour: Deep ruby red with purple reflections.

Bouquet: Intense aroma of ripe cherry & apple.

Palate: Dense, full-bodied and complex with mineral tones reflecting its terroir. Good acidity and a slightly bitter fruit finish make this an excellent wine with Italian foods.

Food pairing: Extremely versatile, excellent with Italian tomato based dishes, pizza, salumi, meat and cheese. Serve at 60-70° F.

This wine, stored at moderate temperature, will improve in the bottle for at least four years after the vintage. Depending on personal taste and specific vintage, aging can extend 8-10 years.

Technical details

Alcohol	14,75 % vol.
Residual sugar	1,05 g/l
Dry extract	31,00 g/l
Total acidity	5,78 g/l
Ph	3,53