



BARBERA D'ASTI D.O.C.G. - MOMPARONE

The grapes that contribute to create this wine are harvested directly from the Unesco Core Zone. A ruby red wine, with purple tones, with scents of vanilla cedar, red fruit and dried flowers, with a slight hint of balsamic is the result of passion, tradition and modern technologies. The palate offers a taste full and intense, with tannins that do not undermine the pleasure of drinking. It is especially suitable in pairing to elaborate pasta dishes and strong meat dishes, especially venison.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte - Monferrato, Vinchio and Vaglio (AT)

METHOD: Classical red vinification, with crushing of the grapes, fermentation at controlled temperature (28-30 ° C) for about 10-15 days. After fermentation, is transferred and put in 9/12 months in oak barrels for aging. Subsequently, still 6 months of aging in steel tanks and bottling.

COLOR: Deep ruby red with purple tones.

SMELL: Fruity, persistent and winy, with notes ranging from berries to coffee.

TASTE: Full-bodied with good structure and persistence, with hints of tannins.

FOOD MATCHING: It is a wine for important occasions and dinner, which prefers complex dishes, strong flavors and meats.

Alcohol: 14 %

Acidity: 6,5 gr/l



Bordeaux



100% Barbera



18°C



Bottle in horizontal position