

Barbera del Monferrato Superiore DOCG



Grape variety: Barbera 100%

Exposure: east, south-east

Training system: Guyot

Village: Capriata d'Orba

Year of planting: 1946

Plants per hectare: 5200

Altitude: 220 mt agl

Malolactic fermentation: large barrel

Aging: 1 year in oak barrel

First year of production: 2016

Vinification: Manual harvesting at complete ripeness, vinification with destemming crush and maceration with skin contact in stainless steel tanks with controlled of 24-26 °C for at least 6 days. Frequently pumping over and punching down.

The grapes come from historic vineyards aged over 60 years, and this is the reason why the yields reach only 45/50 quintals for hectare.

Fermentation is carried out at a controlled temperature with maceration that least 6 days. Malolactic fermentation follows in large oak barrels where the wine will remain at least 1 year. This allows a balanced balance of structure, acidity and tannins. The result is a wine with excellent body with considerable final persistence.

It is appreciable throughout the meal and in particular with meats and aged cheeses.