



Barbera d'Asti Superiore MONTEVENERE

Colour :intense ruby red with intriguing purple reflexes.

Fragrance: ample, with extremely complex boisé (coffee, vanilla, cacao) although with fruity notes definitely present

Taste :of good body, harmonious mid persistent, with pleasant tannins.

Coupling: it goes very well with tasty pasta courses (meat or mushrooms sauces) and main courses of red meat or game. Interesting with blue and matured cheeses.



Vineyard

Surface (Ha): 1,5

Variety of wine planted: Barbera

Year of Planting: 1975

Altitude (m): 250 m a.s.l.

Exposure: South South-West

Position: Hilly

Type of Soil: Limestone

Slope of the hill: 20-30%

The production process

This wine is obtained from the grapes of an estate vineyard in the village of Nizza Monferrato in the region Bracco.

The wine making process used is the traditional one and the maceration with the skins lasted 8 days.

After the alcoholic fermentation the wine has been kept at the ideal temperature of 23 °C to facilitate the malo-lactic fermentation.

During the spring after the harvest the wine matures small French oak barrels for about 9 months and in stainless steel for some more months.