

M_____e

from Barbera grapes

Monleale Colli Tortonesi Barbera DOC

Grape variety: Barbera 100%

Soil composition: marly-calcareous

Cultivation technique: 4000 plants/hectare with “Guyot” type of growing and thinning of the bunches.

Vineyards cultivation is converting to organic farming.

Obtained exclusively from the farm's oldest vineyards (over 70 years old).

Grape harvest: hand picking

Type of product: structured red wine with high alcoholic content. Obtained only from the best vintages, it has a rich ruby-red colour.

Round and pleasing taste but with the typical Barbera acidity, with ripe red and black fruits notes, vanilla aroma and spices hints.

Aged 12 to 24 months, depending on the vintages, in medium-sized Oak casks and subsequently bottle-aged for a long time.

Pairings: it matches well with full-bodied red meat dishes and game.

Serving temperature: 16 – 18°C

