CANTICO DELLA CROSIA

Vintage > 2019

Denomination > Barbera del Monferrato Superiore DOCG

Vines > Barbera

Name of the Wineyard > Massa (AL); RE (AL)

Soil type > marly-arenaceous with clay, sand and limestone

Altitude > 300 m a.s.l

Training system > guyot, Organic farming (in conversion)

Plainting density > 4.500 vines/ha

Production> 1.000 gr/root-stock

Vinification > havesting by hand in cases, spontaneous fermentation, 6-8 days of maceration, controlled temperature, malolactc in stainless steel.

Aging > 24 months in big barrels and barriques, then one year in bottle

Production > 6.300 bottles

Tasting notes > Intense ruby colored, ethereal, slightly flowery bouquet, severe with a spicy fragrance.

