



BARBERA D'ALBA D.O.C. "SUPERIORE"



TASTING NOTES

Barbera grapes 100%.

A purple, dark but radiant color.

Spicy notes of cinnamon and tamarind, ripe and macerated red fruit, licorice and black cherry, to make your head spin around.

Silky, linear mouth: fresh and fleshy taste, structured to the right point.

Important second courses of meat, to keep up with its strength. Pigeon or duck breast, Tuscan croutons and terrines.

Service temperature : 17-18 °C

GRAPES AND WINEMAKING

Vineyards: San Martino, Monforte, 450 meters above sea level, south exposure; Merenda, Monforte, 420 meters above sea level, west exposure. Old vines, selection of the best grapes

Soil: limestone-sandy, with good amount of clay (20%)

Yield per hectare: 60 quintals

Harvest: by hand, grape selection in the vineyard and in the cellar

Winemaking: horizontal rotary macerators for at least 8 days at a temperature of about 30 °C

Ageing: malolactic fermentation, ageing of 24 months in new French oak barrels of fine grain.

MONTI

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