La Ribelle®

Barbera d'Asti DOCG

Area of production:
Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:
Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:
Barbera.

Vinification:
Traditional red method.

Ageing:
Maturation in stainless steel tanks.

Colour:
Intense purple-red with violet shades when young.

Nose:
Intense, persistent, strong and characteristic with hints of blueberries and black cherry jam.

Palate:
Good acidity typical of Barbera, with good body and balanced, persistent and strong with hints of blueberries, black cherry jam.

Bottle:
Borgognotta.
Uvag type glass.

Closure:
Technical cork.

Sizes available:
Bottle 0,75 L.

Abv:
From 13,50% depending on the vintage.

