MONTALBERA®

Solo Acciaio[®] 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.

