MONTALBERA®

La Briosa[®] Barbera del Monferrato DOC - Sparkling

Area of production: Castagnole Monferrato (Piedmont).

Vine training system: Low trained Guyot system with 9-10 buds on the fruiting cane.

Grape variety: Barbera.

Vinification: Traditional red method with natural fermentation in autoclave.

Ageing: Maturation in stainless steel tanks.

Colour: Gaudy-red.

Nose: Typical hints of jam, mixed berries and just ripen cherries.

Palate:

Fresh and lively, with a good body and soft texture.

Bottle: Noble bordeaux. Uvag type glass.

Closure: Technical cork.

Sizes available: Bottle 0,75 L.

Abv: From 13,00 to 14,50 % depending on the vintage.

