

MONTALBERA®

LA BRIOSA®

Barbera del Monferrato DOC - Frizzante *Sparkling*

Area of production:

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 steel tanks and subsequently in the bottle positioned horizontally at controlled temperature.

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 .

500 g.

Uvrag type glass.

Closure:

Technical cork 26x45.

Sizes available:

Bottle 0,75 L.

Abv:

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

