

MONTALBERA®

FUORI CATALOGO® Piemonte Rosso DOC

**Production zone:**

Castagnole Monferrato (Piedmont).

Vineyard:

Low Guyot vine training system, with 8-10 buds on the fruiting cane.

Grape variety:

60% Barbera, 40% Ruchè.

Vinification:

Traditional red wine process.

Ageing:

Barbera and Ruchè grapes harvested in slight over-ripening conditions. Maturation in steel tanks and subsequently in the bottle positioned horizontally with controlled temperature.

Colour:

Gaudy-red with slight purple reflections when young, tending to garnet after fining.

Nose:

Intense and fruity, with scents of red fruits and apricot.

Palate:

Delicate, smooth and full-bodied, with scents of berries jam.

Bottle:

Noble bordeaux .

500 g.

Uvag type glass.

Closure:

Cork 24x45 single piece.

Sizes available:

Bottle 0,75 L.

Abv:

12,50 to 14,00 % depending on the vintage.

