MONTALBERA®

FUORI CATALOGO[®] Piemonte DOC Rosso

Production zone:

Piedmont.

Vineyard:

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

Grape variety:

Barbera, Ruchè.

Vinification:

Traditional red wine process.

Ageing:

Barbera and Ruchè grapes harvested slightly over-ripe. Maturation in steel tanks and subsequently in the bottle positioned horizontally at 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:

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Technical cork 26x45.

Sizes available:

Bottle 0,75 L. **Abv:**

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



DOC