

MONTALBERA®

LEQUILIBRIO®

BARBERA D'ASTI D.O.C.G.

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

low trained Guyot system with 7-8 buds on the fruiting cane.

Grape variety:

100% Barbera in pureness.

Vinification:

traditional red wine process with marcs left in contact with the must for no less than 12 days.

Ageing:

maturing partly in 30 h. Barrels and partly selected French oak barriques for about 12-15 months depending on the vintage. Softening in stainless steel tanks for 1 month and subsequent horizontal refinement in the bottle for at least 6/8 months. Longevity over 10 years.

Colour:

intense ruby-red.

Nose:

intense, persistent, imposing and characteristic with distinct hints of jam, tobacco and tanned leather.

Palate:

imposing and characteristic to the palate, with the good and balanced acidity typical of Barbera. Silky, soft and harmonious, with an excellent structure and persistence.

Bottle:

Bordolese serie 15 750 g - Limited edition - broad shoulders conical color antikgreen.

Closure:

natural cork cork 26x49 single piece.

Sizes available:

Magnum bottle 1.50 L.
bottle 0.75 L.

ABV:

from 14 to 15 degrees according to year.

Total acidity:

4.6-5.5 g/L.

Residual sugar:

3-4 g/L.

Dry extract:

32-34 g/L.

