

MONTALBERA®

SOLO ACCIAIO®

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

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

100% Barbera in pureness, harvested slightly overripe direct from vine.

Vinification:

traditional red method with pomace soaking in must for no fewer than 10 days.

Ageing:

maturation "exclusively" in stainless steel tanks and subsequently in the bottle positioned horizontally for at least 3 months. Longevity no less than 3 to 5 years.

Colour:

intense purple-red with violet shades when young.

Nose:

intense, persistent, strong and characteristic with hints of blueberries and black cherry jam.

Palate:

good acidity typical of barbera, harmonious, with good body and balance, persistent and strong with hints of blueberries, black cherry jam, notes of black pepper and jam.

Bottle:

noble bordeaux 500 g - Uvag green color.

Closure:

cork 26×45 single piece.

Sizes available:

bottle 0.75 L.

ABV:

from 13 to 14 degrees according to year.

Total acidity:

5.3-5.6 g/L.

Residual sugar:

3-4 g/L.

Dry extract:

29-31 g/L.

