

MONTALBERA®

NUDA®

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

Superiore

Area of production:

Castagnole Monferrato, Piedmont.

Vine training system:

low trained Guyot system with 7-8 buds on the fruiting cane; thinning done in early summer.

Grape variety:

100% Barbera in pureness.

Vinification:

traditional red wine process with marcs left in contact with the must for no less than 15 days.

Ageing:

maturing for a minimum of 15/20 months in selected barriques, 2-3 new ones, coming from French Allier. Longevity between 10 and 15 years.

Colour:

intense ruby-red tending to brick-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. Excellent structure and persistence.

Bottle:

Heavy Burgundy bottle 600 g - Limited edition - Glass color Antikgreen.

Closure:

natural cork 26x49 single piece.

Sizes available:

bottle 0.75 L
Jeroboam bottle 3 L. (not for sale special reserve Franco Morando#Luca Martini).

ABV:

From 14.50 To 16 degrees according to year.

Total acidity:

4.6-5.5 g/L.

Residual sugar:

2-3 g/L.

Dry extract:

34-36 g/L.

F. Morando

