

MONTALBERA®

## LA BRIOSA®

### BARBERA DEL MONFERRATO D.O.C.

#### *Sparkling*

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**Area of production:**

Castagnole Monferrato, Piedmont.

**Vine training system:**

low trained Guyot system with 9-10 buds on the fruiting cane.

**Grape variety:**

100% Barbera in pureness.

**Vinification:**

traditional red method with pomace soaking in must for no fewer than 10 days. "Natural" second fermentation in tank for approximately 40 days.

**Ageing:**

maturation in stainless steel tanks and subsequently in the bottle positioned vertically for at least 2 months. Longevity no less than 2 to 4 years.

**Colour:**

gaudy-red to loud violet.

**Nose:**

typical hints of jam, mixed berries and just ripen cherries.

**Palate:**

fresh and lively, with a good body and soft texture.

**Bottle:**

noble Bordeaux 500 g - Uvage green color.

**Closure:**

Diam 5 – 26×45.

**Sizes available:**

bottle 0.75 L.

**ABV:**

from 12.50 to 13.50 degrees according to year.

**Total acidity:**

5.4-5.8 g/L.

**Residual sugar:**

3-4 g/L.

**Dry extract:**

27-29 g/L.

