

MONTALBERA®

CUVÉE BLANCHE

EXTRA-DRY SPARKLING WINE

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:

exclusively with Barbera. Method sparkling Martinotti-Charmat. Innovative and exclusive wine on the vine Barbera.

Ageing:

maturation in stainless steel tanks and subsequently in the bottle positioned vertically for at least 6 months.

Colour:

pale straw yellow, becoming golden after the first year in the bottle.

Nose:

fine, persistent and intense, with delicate floral notes, distinct hints of white fruits and green apple.

Visual presentation:

excellent "fizz" with good persistence of a delicate crown. Fine, persistent and non-stopping perlage.

Palate:

Great smoothness and balance, medium bodied, with hints of white fruits.

Bottle:

Spumante campana 750 g.
Limited edition uvag color.

Closure:

Diam 30,5×48

Size available:

bottle Magnum 1,50 L.
bottle 0.75 L.

ABV:

from 11.50 to 12.50 degrees according to year.

Total acidity:

6.4-7.0 g/L.

Residual sugar:

13-18 g/L.

Dry extract:

20-23 g/L.

