



MONTE DEL MARE BARBERA D'ASTI D.O.C.G.

Classification: Barbera D'Asti D.O.C.G.

Variety: 100% Barbera

Provenance: Monte Del Mare vineyard, Vaglio Serra, Val Sarmassa nature reserve.
South exposure.

Extension: 3 ha.

Density: 5800 vines/hectare

Yield/ha: 80 quintals/hectare

Vinification and maturing: fermentation in inox-steel vats for about 10 days at max. temperature of 28/30°C. During maceration, the marcs cap is frequently sprayed with the must in order to attain the maximum extraction.

Refining is 8 months in steel vats and 2 months in the bottle

Production: 25.000 bottles

Organoleptic characteristics: dark ruby red, the scent unveils fruity notes with raspberry and mint fragrances, the flavor is hot and smooth, full-structured with light tannin in aftertaste.

Serve with: hors d'œuvres, sliced meat, first courses, white meat, fresh-water fish, fresh cheese.

Serving temperature: 64°F



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