

## BARBERA DEL MONFERRATO DOC

## What's in the bottle?

Many folks know the Barbera grape for its bright acidity, and this wine is no exception to the rule. Far less known is the fact that Monferrato's most prestigious zones are dedicated to Barbera plantings. (The very opposite holds true in the Langhe, where Nebbiolo reigns supreme.) Typically planted to southern exposure, these vineyards yield wines of great depth and balance. **Fun fact:** Most experts have traced the origin of Barbera to the hills of Monferrato.

Varieties: Barbera (100%) Soil: calcareous-clay Harvest: late September to early October Yield: 70 hl/ha Vinification: fermented in concrete; stabilized in Inox Alcohol: 12.5%



NFERRATO

DOC

One Liter

1000ML PRODUCT OF ITALY