

BARBERA DEL MONFERRATO D.O.C.



First year of production

1990

Grape

Barbera del Monferrato

Vineyards Exposure

Predominantly south-west

Altitude

300-320 MASL

Soil type

Calcareous Clay

Pruning system

Guyot, 5000 vines per hectare

Harvest

Whole ripened; hand-picked in 20 Kg crates

Fermentation

Temperature controlled at 28°C in stainless steel tanks

Malolactic fermentation

Developed in stainless steel tanks

Refinement Condition

Aged in stainless steel tanks and then in bottle for the time needed

Alcohol by Volume

13,5-14.5% ABV

SKU: N/A | **Categories:** [Line Tralci](#) |

