

BARBERA DEL MONFERRATO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Villa Sparina's Barbera del Monferrato is recognizable from its bright ruby red color and the fine bouquet, characteristics which can only be obtained by using perfectly ripened grapes.

This wine is intense and fruity, with juicy raspberry notes and a fresh and soft palate, with long persistence.

Best served at 18/20° C (64-68° F)

First year of production 2004

Grape variety Barbera

Exposure and altitude Mainly South, South-West, 300-320 meters a.s.l. (985 – 1050 feet)

Soil composition Clay and limestone

Cultivation system Guyot, 4500 vines per hectare

Average age of the vines 25 years

Yield per hectare 100 quintals

Harvest Mid-October

Fermentation Refinement Stainless steel tanks

Maceration temperature 27° C (80° F)

Duration of fermentation Two weeks

Malolactic fermentation Done

IL VINO COME PRINCIPIO CREATIVO