



## Piemonte DOC Barbera

**Area:** vineyards typical of Monferrato  
**Grapes:** Barbera  
**Production area:**  
in Calosso and San Marzano O.  
**Grape Harvest:** end of September-early  
October  
**Vinification:** Traditional  
With maceration of the skins  
for 8-10 days with help of  
pumping and delestage, alcoholic  
fermentation at 26-28 ° C, followed  
by malolactic fermentation at 18-20 ° C  
**Ageing:** in stainless steel tanks, bottling  
in spring  
**Colour:** ruby red, clear and intense  
**Aroma:** intense, vinous and fruity  
**Taste:** fresh, full-bodied, smooth and  
fragrant  
**Temperature:** 16-18 ° C  
**Pairings:** pasta, grilled meats  
and hard cheeses

