

# Villa MONSIGNORE

## BARBERA D'ASTI DOCG



### TECHNICAL INFORMATION

AREA OF ORIGIN:	Costigliole d'Asti, 300 above sea level
SOIL TYPE:	Clayey-Calcareous Soil
VARIETAL:	Barbera
TRAINING SYSTEM:	Guyot
HARVEST PERIOD/METHOD:	End of September
VINIFICATION:	Destemmed and crushed. Thermo-controlled fermentation at a temperature of 28°-30°C (82°-85°F) with an average time of maceration of 8 days. Malolactic Fermentation in November in steel vats.
MATURING AND AGING:	6 months in oak barrel

### ANALYTICAL CHARACTERISTICS

ALCOHOL:	13%
TOTAL ACIDITY:	5,50 g/l
VOLATILE ACIDITY:	0,40 g/l
TOTAL SULPHUR DIOXIDE:	100 mg/l
FREE SULPHUR DIOXIDE:	40 mg/l

### ORGANOLEPTIC PROPERTIES

COLOR:	Intense ruby red
BOUQUET:	Ripe fruit with an undercurrent of spices
TASTE:	Red fruit aromas, silky tannins, smooth, full flavor with long persistence.
SERVING TEMPERATURE:	18° C
SERVING SUGGESTIONS:	Aged cheeses, pasta, risotti, meat such as brasato and chicken.

AVAILABLE SIZES:	750ml
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