



Villa Monsignore Barbera d'Asti DOCG

Variety: Barbera

Harvest period: end of September

Vinification: Destemmed and crushed

Thermo-controlled fermentation at a temperature of 28°-30°C (82°-85°F)

Average time of maceration: 8 days

Malolactic Fermentation in November in steel vats

Refinement: 6 months in oak barrel

Longevity of wine: 6 to 8 years

Tasting notes: Intense, ruby red. Bouquet of ripe fruit with an undercurrent of spices. Full flavor with long persistence

Food matches: A wine suited for important first courses and red meats.