



BARBERA D'ASTI DOCG "Monzu"

Barbera is the most typical red wine from Astigiano. This wine, although it's linked with peasant traditions, has been able to innovate in order to meet different needs and tastes. Known for its vine strength and productivity, it's easily recognisable thanks to its bunch density and its leaves, which turn red in autumn, brightening the surrounding hills. This version has a strong personality due to the ageing in oak barrels. It tends to longevity and it's very appreciable after many years from the bottling.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south.

Grape: Barbera

Date of harvest: manual harvesting and selection, usually performed in the last ten days of September, based on best ripeness level.

Year of planting: 1975, 2011

Training system: gujot

Soil type: Sant'Agata Fossili Marls, calcareous soil

Yields for hectare: 8 t

AT THE WINERY

Winemaking: initial destemming and crushing, followed by the traditional winemaking of the Barbera grapes with maceration for 8/10 days, strictly controlled alcoholic fermentation ended with devatting and malolactic fermentation. To conclude the process, racking and ageing for 12 months in oak barrels.

Ageing: 12 months in small oak barrels

Bottling period: 18 months after the harvest

Bottle ageing: 3 months

Size: 0,75l

TASTING NOTES

Ruby red colour with purple red reflexes and garnet nuances due to the ageing. The smell is complex, rich in fruity scents and spicy notes. The taste is warm, dry with a good structure and persistence and soft tannins.

Food pairings: main dishes, game roast and aged cheese.

Serving temperature: 18°



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