

# LA MONTAGNETTA

*Domenico Capello*

## P-CIT

BARBERA D'ASTI DOCG

**Appellation:** Barbera d'Asti Docg – Denominazione d'Origine Controllata e Garantita

**Grape variety:** Barbera 100%

**Vineyards:** village of Piovà Massaia, Spinej hill.  
Village of Roatto, Montagnetta hill

**Soil:** medium-textured clays

**Altitude:** 250 meters

**Harvesting:** manually, in mid-September

**Vinification:** after destemming and crushing, the fermentation is with maceration of the skins for about 20 days at 28°C. After a pouring, the malolactic fermentation is started and then the wine is kept in stainless steel tanks.

### **Organoleptic characteristics:**

**Colour:** ruby red with garnet hints

**Scent:** intensely fruity with herbaceous notes

**Taste:** full-bodied, fresh and balanced, soft tannin and with a good persistence

### **Food pairing:**

it's a wine for the whole meal, ideal with first courses, white meat and boiled meat

**Serving temperature is 18 °C**

