

LA MONTAGNETTA

Domenico Capello

PIOVÀ

BARBERA D'ASTI SUPERIORE DOCG

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

Grape variety: Barbera 100%

Vineyards: village of Piovà Massaia

Soil: white clays

Altitude: 350 meters

Harvesting: manually at the end of September, beginning of October

Vinification: after destemming and crushing, the fermentation is with maceration of the skins for about a month at 28°C. After a pouring, the malolactic fermentation is started and then it's aged in barriques for 24 months.

Organoleptic characteristics:

Colour: intense ruby red

Scent: ample, ethereal, with intense notes of cooked fruit and red berried fruits

Taste: harmonious, full-bodied, dry

Food pairing:

most demandind first courses, mixed boilded meats, roast, aged cheeses

Serving temperature is 18 °C

