



Barbera d'Alba DOC

Municipality and production area: Monforte d'Alba - subzone Perno

Denomination: DOC

Vines: 100% Barbera

Exposure: South-East

Alcohol content: 13 % c.a

Service temperature: 16-18 °C ca

Vinification and aging

Grape pressing set aside in favor of destemming, followed by 10 to 15 days of natural, with no added yeast fermentation and maceration of the skins in steel tanks. The wine is then naturally stabilized in tanks positioned outside the cellar during the coldest period of winter. It is not clarified nor filtered. The wine is then aged for 8 months in stainless steel tanks, followed by around 9 months of bottle aging.

Tasting notes

Ruby red color with garnet hues. Intense and distinctive bouquet, with flowery and fruity notes.

Pairings

Goes well with most courses: particularly with appetizers, first courses, white meat and cheese plates.

Size: 0.75 lt

Size: 1.5 lt

Bottles produced: 3000 ca

Bottles produced: 100ca

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CA'PRESS