

IL FORTE BARBERA DEL MONFERRATO DOC



VINIFICATION

Maceration at a controlled temperature of 28°C for 5 days.

REFINEMENT AND AGEING

Steel tanks at controlled temperature for at least 6 months. In the bottle 2 months.

PRODUCTION AREA

Alto Monferrato Astigiano

GRAPES

Barbera 90% - Freisa 10%

SOIL TYPE

Silty-clay-loam

AVERAGE AGE OF THE VINES

40 years

GRAPES YIELD PER HECTARE

10.000 Kg/ha

TIME OF HARVEST

End of September, early October

INTENSE RED COLOR ENHANCED BY GARNET HIGHLIGHTS. THE NOSE IS FRUITY AND FRAGRANT, WITH BOUQUET OF MORELLO CHERRY, RIPE PLUM AND VIOLET SCENTS. THE MOUTHFEEL IS YOUNG, PULPY WITH AN EXCELLENT ACIDIC FRESHNESS.

BEST WITH TASTY FIRST COURSES, RED MEAT AND GAME.

BEST SERVED AT 18 C



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