

# BARBERA DEL MONFERRATO DOC

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**Vintage** › 2023

**Denomination** › Barbera del Monferrato DOC

**Variety** › Barbera

**Vineyard Names** › Massa (AL); Sindaco (AL); Carcanara (AL)

**Soil** › calcareous marl

**Altitude** › 300 m a.s.l

**Training System** › guyot

**Density** › 4,500 vines per hectare

**Yield per plant** › 2,000 g / ha

**Vinification** › Hand-picked in crates, spontaneous fermentation, 4-6 days of maceration, malolactic fermentation in steel vats.

**Production** › approximately 12,000 bottles

**Notes** › Ruby red color, the nose reveals the typical characteristics of Barbera del Monferrato with a fruity and cherry-focused aromatic profile. On the palate, it offers a dry taste, marked by acidity and cleanliness. Fresh, enveloping, with a pleasant drinkability.

