

La Venere

BARBERA DEL MONFERRATO DOC

Red Wine



A Piedmontese winery must not fail to produce a good Barbera! We dusted off the ancient traditions of the Monferrato territory, rediscovering the Barbera that enchanted us when we were very young and enjoyed it with bread and salami

VINEYARD: situated in northern Italy, in Vignale Monferrato, in the province of Alessandria with southeastern exposure

VARIETAL: 100% Barbera

VINIFICATION: red vinification with submerged cap maceration at a controlled temperature of about 26°C, with repeated daily pumping over. Complete malolactic fermentation following alcoholic fermentation

FOOD PAIRINGS: Ideal with sausage and agnolotti pasta with meat sauce. Also excellent with fresh cheeses

TASTING NOTES

APPEARANCE: purplish red with violet hues

SENSORY PROFILE: very intense and dense with notes of wild blackberry, raspberry and cherry

FLAVOR: very fine and elegant, with an excellent balance

TECHNICAL INFO

ALCOHOL: 13% vol.

RESIDUAL SUGAR: dry

FERMENTATION AND AGING: stainless steel for 12 months, bottling and refining for about 2 months

CELLARING: 7/8 years



SOCIETÀ AGRICOLA

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