## 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

