

BARBERA MONFERRATO "SINÈ" VIVACE



Color

A deep red with crimson reflections and a distinctive blue at the rim.

Fragrance

Winy, clear and continuous, with important fruity notes as a young wine.

Flavor

Pure with a characteristic acidulous vein and a winning elegance. Very typical the little sparkling.

Combinations

Salami and cold pork meat starters, first courses from the area, second courses based on meat and pork

How to serve it

Serving temperature: 16° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It is advised to drink it within two years from the vintage.

Wine-making

Wine made and stored in steel.

Grapes

Barbera.