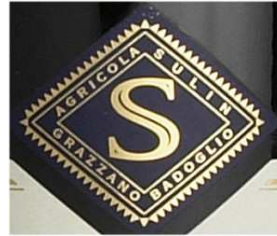


## BARBERA MONFERRATO "SINÈ"



### 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. It is a dry red wine pleasant to drink.

### Combinations

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

### How to serve it

Serving temperature: 18-20° C.

### Storing

The bottles must be stored horizontally away from the light and in fresh environment. It is advised to drink it within 2-3 years from the vintage.

### Wine-making

Wine made and stored in steel.

### Grapes

Barbera.

### Vineyard description

Vines situated in the area of Madonna dei Monti, in the town of Grazzano Badoglio (AT), at an altitude of 390 m., with a South-West exposure. The ground is calcareous and clayey.