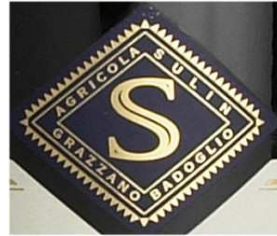


BARBERA MONFERRATO DOC SUPERIORE "ORNELLA"



Color

Deep red with purple reflections.

Fragrance

Winy, clear and continuous, ethereal with ripe fruits scents. Lightly spiced.

Flavor

Complex, dense, soft and of long persistence.

Combinations

Flavored first courses, meat, game and seasoned cheese.

How to serve it

Uncork the bottle one hour before serving. Serving temperature: 20° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. It has an important density and this year vintage is particularly indicated in order to be aged for more than 10 y

Wine-making

Wine made in steel, with a further refinement of 22 months in barrels of Lt 500 made of French oak. Bottled in March or April and sold after minimum 12 months of refinement in bottles in a cellar with a controlled temperature.

Grapes

Barbera.

Vineyard description

Vines situated in the area of Madonna dei Monti, in the town of Grazzano Badoglio (AT), at an altitude of 350 m., with a South-West exposure. The area is of 8560 sqm. The ground is calcareous and clayey.