

BARBERA MONFERRATO DOC "CENTUM"



Color

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

Fragrance

Winy, clear and continuous, ethereal with wild berries scents.

Flavor

Genuine, dense, and velvety. Wine with an important structure.

Combinations

First courses, meat, and roast meat. Perfect also with cheese.

How to serve it

Serving temperature: 18°-20° C.

Storing

The bottles must be stored horizontally away from the light and in fresh environment. Ready for serving, it can be aged for other 2-4 years.

Wine-making

Wine made and stored in steel at a controlled temperature.

Grapes

Barbera.

Vineyard description

Vineyard located in the Madonna dei Monti, in the municipality of Grazzano B. (AT), at an altitude of 330 m. , Facing south-west. The extension is of 10 100 m2 , Planted in 2000, the soil has a composition of calcareous clay.