

Canavese Barbera "Montegerbido" DOC



Grape variety:	100% Barbera
Production area:	Settimo Rottaro and Piverone, situated among the hills of Ivrea morainic amphitheatre, in Canavese (TO), Northern Piedmont
Soil:	Hilly, with sweet ups and down, made of clay sand and cobblestones
Growing method:	guyot pruning
Defense method:	Low-environmental impact integrated insecticide method
Grape harvest period:	October first decade, after grape ripeness systematic control
Harvest method:	Accurate choice of perfectly healthy grapes and highly matured; harvest by hand in pierced 20kg. crates
Winemaking:	Grapes are delicately destemmed and put into steel tanks, where, under controlled temperature, fermentation with selected yeasts begins; maceration lasts about ten days, with frequent delastages. The temperature during the fermentation is 25°C.
Refinement and Bottling:	After fermentation 50 % of wine matures in stainless steel tanks for about six months, the other 50 % matures in French barrels. In the summer after the harvest the two part are mixed together and bottled with a very light filtration.
Sensory notes:	Color: intense ruby red Scent: high intensity, harmonic, winy, with red berry and plum aroma Taste: delicate, fresh
Pairings:	Excellent for the whole meal, it is particularly suitable for Piedmontese hors-d'oeuvres, rich first courses and meat based dishes
Alcoholic content:	12,50 - 13%
Serving temperature:	18 - 20 °C