



MOMPIRONE® BARBERA D'ASTI SUPERIORE

In the medium-high areas around Monte Stefano, known as Mompirone, the soil is composed mostly of sands of marine origin, and has made it possible to produce wines of unique quality for over 2,000 years.



APPELLATION Barbera d'Asti DOCG Superiore

GRAPE VARIETY Barbera

SURFACE AREA AND LOCATION 1.86 ha, Cisterna d'Asti

SOIL sandy and calcareous

AGE OF THE VINES 5 years

DENSITY 4,280 vines per hectare

PRUNING Guyot

HARVEST first ten days of October

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grassing

FERMENTATION 8-10 days in temperature-controlled vats at 28°C, then a malolactic fermentation at 20°C

AGEING 18 months in oak barrels

TASTING NOTES Intense ruby-red colour with spicy aromas evoking blackcurrant, cocoa and vanilla. Full-bodied, intense and persistent on the palate.

FOOD PAIRINGS Excellent with pastas with meat-based sauces, red meats, game and aged cheeses.

