



MOMPIRONE® BARBERA D'ASTI DOCG SUPERIORE

In the medium-high areas around Monte Stefano, known as Mompirone, the soil is composed mostly of sands of marine origin and allowed the production of 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
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 26°C, then a malolactic fermentation at 20°C
AGEING in 25-hl Slavonian 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 Pasta with meat sauces, casseroles, risotto with Barbera, red meat, game.

SIZE 0.75 / 1.5 l.

