

BARBERA DEL MONFERRATO DOC

Vigèin

Our Barbera del Monferrato D.O.C. represents the most easy-to-drink interpretation of the grape variety. The colour is deep ruby red, and the scents of small red fruits and the vinous palate are enhanced by a light vivacity, making this wine cheerful and inviting.

Type: Barbera del Monferrato D.O.C.

Grape variety: 100% Barbera

Altitude: 280 - 300 m above sea level

Soil: loam-silt-clay

Harvest: late September

Vinification: After selection in the vineyard, the grapes are harvested and taken to the cellar, where they are destemmed and softly crushed. Alcoholic fermentation takes place in stainless steel tanks at a temperature of 26-28°C. The duration of maceration varies depending on the vintage, lasting between five and seven days. During this time, the must is pumped over several times with increasing frequency and duration. Maceration is followed by racking and malo-lactic fermentation in steel. After a few months of ageing, the wine is bottled and released for sale from December.



CAVALLERO
AZIENDA AGRICOLA