

Ottosoldi

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Barba del Monferrato DOC

REGION

Piemonte

VARIETY

85% Barbera, 15% Merlot.

Exposure and altitude: Mainly South, South-West, 1000 – 1050 feet ASL (300-320 meters ASL).

Soil composition: Clay and Limestone.

Cultivation method: Guyot, 4500 vines per hectare.

Harvest: Hand-harvest in October.

Vinification process: soft crushing, fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation. Partially aged in oak barrels for at least 12 months.

TASTING NOTES

Intense ruby red color. Very fine perfume, deep and wide with red fruit, mint and vanilla scents. Full flavor, soft and rich, with a fresh and fruity final note.

FOOD PAIRINGS

Perfect with red meat and traditional bollito piemontese.