



Villa Sparina

Barbera
del Monferrato DOC

REGION

Piemonte

VARIETY

Barbera


VILLA SPARINA
G A V I

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 mid-October.

Vinification process: soft crushing, two-week fermentation at controlled temperature 80F (27° C) in stainless steel tanks. Malolactic fermentation. Partially aged in oak barrels in the historical XVIII Century cellars of the property.

TASTING NOTES

A red with lots of dark-berry, asphalt and slate aromas and flavors. Full body, loads of fruit and a long, flavorful finish. Balsamico, too. Characterful. Refined and transparent style.