



Nero del Montone

PIEMONTE BARBERA



Production Area: Gavi

Varieties: 100% Barbera

Vineyards: guyot pruning system,
high density planting

Soil: sedimentary

Exposure: South, South-East

Size Vineyard: 0,2 HA

Average Total Product: 2.000 bottles

Winemaking: fermented in stainless steel
vats at controlled temperature for 10 days
at 28°C

Ageing: barrique for 18 months, 6 months
in bottle

Serving Temperature: 18°C

Alcohol: 14,5% - 15,5% Vol.

Fine and well balanced

Deep rugy color, the nose il sweet with ripe
fruti aromas such as cherry, blackberries and
rasberries with a spicy note. Well sructured,
with subtle tannins that contribute to tha
character, personality and eleganceof the
wine. Well balanced and persistent.