

MONCHIERO



Barbera d'Alba

REGION

DOC Barbera D'Alba, Piedmont, Italy

GRAPE VARIETY

100% Barbera

VINIFICATION

Vinification takes place in vertical stainless steel tanks. Fermentation lasts approximately ten days at controlled temperatures. The fermenting juice is pumped over at timed intervals. Aged in Slovenian Oak barrels for a minimum of one year.

PROFILE

Ruby red color. Intense fresh red berry and blackberry aroma. Rich flavors of dark berries and nutty oak with a hint of vanilla. The finish is fruity, lush and smooth.

SERVING SUGGESTIONS

A very food friendly wine. A great match for dishes made with tomato sauce; pasta, and pizza. Excellent with cured meats and cheeses.

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

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