

Mon Ross

Barbera d'Asti docg



Grape: Barbera.

Vineyard: The terrain is highly suitable, having decarbonated soil with a neutral reaction, mainly clayey, light loamy or light sandy soils of yellow or reddish hue. The vineyards stand on very steep slopes at more than 300 metres above sea level. The exposure is sunny and the climate is ideal for this vine. On average the vines are more than thirty years old and the ecological balance is interesting because nearby there are copses of trees.

Production techniques: The grapes are grown using traditional, manual techniques. When the bunches are ripe, the grapes are harvested selectively and gradually and placed in slatted crates to protect the fruit. The grapes are crushed and immediately fermented using winery's own varietal yeasts. The must is stored in small temperature-controlled vats and, in keeping with tradition, transferred to small oak barrels for a second fermentation and aging for four months, to enhance the olfactory characteristics. Following stabilisation during the cold winter months, the wine is bottled in the early spring, after the first full moon of March.

To be enjoyed: A classic table wine served young at 10 - 15°C with cold cuts, antipasti, pasta with tomatobased sauces, pizza, fish or white meats. To be drunk at room temperature with vegetable soups, roast meats or with the classic Piemontese dish Bagna Cauda.

Oenological characteristics:

Alcohol content: 13.5% by vol.

Total acidity: ~ 6%

pH: ~ 3.55

Sulphites: <0.09 g/l

Presentation: 75cl bottles in cases of six. Magnum, 150 cl. Individual lithographed cases.