

Barbera d'Alba D.O.C. Superiore "Monarca" ———



Varietal

100% Barbera



Gradation

from 14% to 14,5% Vol



Density

4.500- 5.500 - Plants / Ha



Soil

Siliceous, Calcareous



Production Area

Govone (CN)



Vinification

Steel



Aging

Minimum 4 months in wodden barrels and 6 months in bottles



Colour

Ruby red with garnet reflections



Taste

Dry, delicate and slightly tannic



Serving Temperature

16 ° Open 1 hour before serving



Pairings

Aperitifs, Pasta With Ragu , Meat



Packaging

480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg

Pallet dimension: 80x120cm



0,75 cl



1,50 cl