



.: BARBERA DEL MONFERRATO DOC | RED DRY

PAIS

- .: REGION Monferrato, Piedmont
- .: VINEYARD "Del Bosco" | Facing South
- .: GRAPES 100% Barbera
- .: ALCOHOL 14%

.: WINEMAKING The manual harvest of the most typical grape of Monferrato -and of the oldest Colle Manora's vineyard- precedes the crushing-stemming, essential to tame its character and maintain the fruity personality. The fermentation takes place in thermo-controlled stainless-steel tanks, with extraction of color for 8 days and continuous délestage. The strength of the wine is softened by a wise malolactic fermentation, after which the low winter temperatures allow a natural clarification. Bottled during springtime, it rests until summertime.

.: COLOR *Ruby Red*, with intense purple reflections.

.: NOSE *Typically varietal*, with all the fragrance of purple, violet, cherry and berries, enhanced by hints of spice, making the Barbera one of the most beloved grapes in the world.

.: TASTE *Harmonious, robust, young and vital*, with a fresh and fruity entrance, typical of Barbera del Monferrato. The tannins are evident while softening during the tasting, leaving a nice soft tone, supported by the well-balanced alcohol

.: PAIRING *Wine of terroir*, this wine invites with joy to taste his lifelong mates: cold cuts and cheeses, game, stews, and casserole. It is great with pasta with meat sauce, carbonara and soups. Wonderful as a pairing for summer barbecues and picnics

.: SUGGESTIONS Barbera del Monferrato is a daily and precious wine at the same time, made perfect by centuries of tradition. A wine that brings happiness and knows how to be behave during every dinner. Also, excellent when slightly chilled



14-16 °C



TULIP



5-6 YEARS

.: COLLE MANORA s.s.
Strada Bozzola 5, 15044 Quargnento (AL) | Piedmont | ITALY
Tel. +39 0131 219252 |
www.collemanora.it | info@collemanora.it

.: WINES OF ITALY .:

