



.: BARBERA D'ASTI SUPERIORE DOCG | RED DRY

# MANORA

- .: REGION Monferrato, Piedmont
- .: VINEYARD "Manora" | Facing South-SouthWest
- .: GRAPES 100% Barbera
- .: ALCOHOL 15 %

.: WINEMAKING The Barbera, queen of Piedmont, requires a careful hand harvesting, preceded by a careful selection of grapes. The crushing-stemming process enhances the fruity notes and anticipates 15 days of extraction of color and tannins. After that, a wise malolactic fermentation tames the hardness and precedes a further refinement of 12 months in big oak barrels. Then the wine rests in bottle for another 12 months, to achieve the amazing range of sensations that characterizes a great Barbera Superiore.

.: COLOR *Deep ruby red, intense, enriched of garnet tones with aging.*

.: NOSE *Broad, intense bouquet, richly varietal, supported by hints of wood. Great personality that stands out with dark spices, violet, cherry and forest fruits.*

.: TASTE Soft, fruity, full-bodied, proudly piedmontese. Surprising for its harmony of flavors and warmth, texture, and freshness. The clear and balanced taste from the barrique gently caresses the palate, highlighting the beautiful aromatic persistence.

.: PAIRING *Great classic. Infallible with pumpkin and mushrooms risotto, meat, roasts, and spicy stews. Surprising also with everyday dishes.*

.: SUGGESTIONS *Wine of outstanding passion, can age quietly in the cellar. Bring it to the table as an old friend, leaving him uncorked before dinner, to transform it into an unforgettable partner.*



16-18 °C



LARGE  
TULIP



10-15 YEARS

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