

BARBERA D'ALBA DOC

2022 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

8017704000535

Case Size: 6

Intense violet hue with a fragrant bouquet of ripe fruit and spices. This wine is full-bodied and fresh with very soft tannins. Mature fruit, cacao, prune, spicy, fragrant nose.

Vinification:

Obtained from grapes from various vineyards throughout the Monfalletto estate in the La Morra area. Different altitudes and exposures contribute to the complexity and harmony of this wine. Old vines and clay-rich soil give it succulence and altogether pleasing qualities. Short period of fermentation of around 15 days with maceration in stainless steel for 4-5 days and frequent repassing of must over lees. Malolactic fermentation takes place in wood until December. About 7-8 months in barrels of either French or Slavonian oak. Bottled in the summer and released on the market about a year after harvest.

Grape Varieties: Barbera

Classification: DOC | **ABV:** 14.5% | **Closure:** Natural Cork