

# BARBERA D'ALBA SUPERIORE DOC 'FUNTANI'

2018 | Red Wine



Italy, Piedmont

Cordero di Montezemolo

**Case Size:** 6

Intense and deep color, very fresh and delicate aromas of dried prunes, raspberry, black currant and blackberry. Warm and spicy expression. Complex substantial flavor, velvety tannins.

**Vinification:**

Short 15-day fermentation with maceration in stainless steel tanks for 4-5 days and frequent re-passing of must over the lees. Malolactic fermentation takes place in wood until December. The wine is then matured for 15 months in French oak barrels, followed by at least six months of aging in the bottle.

**Grape Varieties:** Barbera

**Classification:** Red Wine | **ABV:** 14.5% | **Closure:** Natural Cork