



**LA MONDIANESE**

## ***Monferrato D.O.C. Rosso "Barù"***

**Variety:** Barbera and Ruchè.

**Vineyard's location:** Located all around the winery.

**Soil:** Sedimentary origin, calcareous clay-loam.

**Production per hectare:** 60-80 q/Ha.

**Plants per hectare:** 5000.

**Training system:** Espalier with guyot pruning.

**Harvest:** Hand-picked grapes in September.

**Vinification/Storage:** In steel.

**Alcohol content:** 13,5%–14,5% Vol.

**Color:** Amaranth red.

**Bouquet:** Rose petal notes and red fruit hints.

**Taste:** Soft and well-balanced with an initial light acidity, persistent and hot on average.

**Tasting temperature:** 16-18°C.

**Serving suggestions:** With hot starters, fresh pasta with meat ragù, roast beef and unmaturred mountain cheeses.

***D&Vine Società Agricola Semplice***

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