



LA MONDIANESE

Barbera d'Asti D.O.C.G. Superiore ***“La Donnamura”***

Variety: 100% Barbera.

Vineyard's location: Located in a beautiful position in the district of Agliano Terme.

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.

Ageing: 16 to 28 months in French barriques and then steel for 3 months before bottling.

Alcohol content: 14,5%–15,5% Vol.

Color: Red with garnet reflections.

Bouquet: Hot and dry with mature fruit hints.

Taste: Full-bodied, alcoholic and appropriately acid, well-balanced and rich, with soft tannins which increase the persistence.

Tasting temperature: 18-20°C.

Serving suggestions: Suitable with traditional Piedmontese foods such as red meats, roasts, hunted meats and aged cheeses.

D&Vine Società Agricola Semplice

Cascina Mondianese 12, 14030 Montemagno Monf.to (AT) – Italy

C.F. e P.IVA 01725100059 cell. +39 320 8938182

e-mail: marketing.lamondianese@gmail.com sito web: www.lamondianese.com