



LA MONDIANESE

Barbera d'Asti D.O.C.G.
“La Bella”

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.

Beginning of the harvest: From the beginning of September.

Vinification/Storage: In steel at a controlled temperature.

Alcohol content: 14%–15% Vol.

Color: Intense red with violet reflections.

Bouquet: Rich and fruity with red fruit hints.

Taste: Good structure and acidity, pleasant, round and with soft notes of mature fruits.

Tasting temperature: 16-18°C.

Serving suggestions: Suitable with hot starters, stuffed pasta with meat, semi-hard cheeses and red meat. Perfect with Bagna Cauda, a typical Piedmontese dish made of anchovies.

D&Vine Società Agricola Semplice

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