

BRAIDA

MONTEBRUNA



Characterised by well defined fragrances of ripe cherry and small red fruits. Violet ruby red in color. Intense mouth feel, full-bodied and harmonious, with a long lasting finish. Excellent, well balanced, fragrant, and pleasant to drink. Matches perfectly with pasta-based first courses, red or white meat main courses, or cheese and salami.

Color: Red

Grapes: 100% Barbera

Soil: Sandy and clayey

Age of Vines: 18 Years old

Altitude: 180-200 m above sea level

Aspect: South/SouthEast

Training System: Guyot

Yield per HI/Ha: 80 HI/Ha

Fermentation: Fermentation In Stainless Steel Tanks, with skin contact

Aging: 1 Year in large 20, 35 and 55 HI Oak barrels

Production: 60,000 bottles per year

Sustainably Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/briaidamontebruna](https://www.sevenfifty.com/briaidamontebruna)