

MARTINETTI

MONTRUC



Ambitious and satisfying, with spicy oak accenting the blackberry and plum aromas and flavors. The wood adds roundness and sweetness, yet there's substance underneath.

Color: Red

Grapes: 100% Barbera

Soil: Clayey marl, with high ferrous

Age of Vines: 40+ Years old

Altitude: 280 m/above sea level

Aspect: South/Southwest

Training System: Guyot

Yield per HI/Ha: 33 HI/Ha

Fermentation: In Stainless Steel Tanks, with 8 days of maceration with the skins

Aging: In fine-grain French Oak barriques

Production: 415 Cases

Represented by Soilair Selection

[Seventy.com/martinettimontruc](https://seventy.com/martinettimontruc)