MONTALBERA

BARBERA D'ASTI 'LEQUILIBRIO'



Intense ruby red in color. Persistent on the nose, with hints of jam, tobacco and tanned leather. Big and bold on the palate, with good and balanced acidity, typical of Barbera.

Color: Red

Grapes: 100% Barbera

Soil: Clayey and calcareous

Age of Vines: 20 Years old

Altitude: 270 m above sea level

Aspect: South/Southwest

Training System: Guyot

Yield per HI/Ha: 80 HI/Ha

Fermentation: In Stainless Steel Tanks

Aging: 12-15 Months in French Oak, 1 Month in

Stainless Steel, then 6 Months in the bottle

Production: 5,000 bottles per year

Represented by Soilair Selection

Sevenfifty.com/montalberalequilibrio