

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

Yield : 80 HI/Ha

Fermentation vessel: stainless steel tanks

Malolactic Fermentation: yes

Aging: 10-12 months in small and medium size French oak, 1 month in stainless steel, then 6 months in the bottle

Production: 5,000 bottles per year