

OTTOSOLDI

BARBERA DEL MONFERRATO



Deep red ruby in color. This is a classic Barbera with ripe fruit, minerals and fresh mushrooms on the nose and palate. Medium to full bodied, firm and racy. A wine with beautiful fruit and depth.

Color: Red

Grapes: 100% Barbera

Soil: Marlstone and limestone

Age of Vines: 30 Years old

Altitude: 300-320 m above sea level

Aspect: SouthWest

Training System: Guyot

Yield per HI/Ha: 70 HI/Ha

Fermentation: In Stainless Steel Tanks, with skin contact

Aging: Mainly in Stainless Steel Tanks, partially in French oak barriques for at least 12 Months

Production: 10,200 bottles per year

Represented by Soilair Selection

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