



CANTINA
SAN GIORGIO
Monferrato



BARBERA MONFERRATO DOC
"STILL"

Barbera is the Piedmont wine par excellence, symbol of the wine culture of our region.

Variety

100% Barbera.

Soil

Clayey medium mixture. South-east exposure.

Production area

Treville, Vignale Monferrato and Ozzano Monferrato.

Harvesting period

End of September / Beginning of October.

Vinification

Maceration with the skins. Aging in tanks and in bottle for some months.

Sensory analysis

Deep ruby red. Wine red-fruit aroma. Dry and lightly sweet, mid-bodied with good persistence.

Food matches

For the whole meal. Pleasant match with demanding first courses and in particular with red meat second courses.

Serving temperature

18 / 20 °C

