

## Servicing Star Markets Locally





eCommerce # 287218 | 13.5 % alc./vol. | \$19.80

Gaudy-red with slight purple reflections when young, tending to garnet after fining. Intense and fruity, with scents of red fruits and apricot. Delicate, smooth and full-bodied, with scents of berries jam.

## Terroir:

The Montalbera Winery was founded at the beginning of the 20th century in an area located in the townships of Grana, Castagnole Monferrato, and Montemagno. 175 Ha vineyards in the Monferrato and Langhe. Castagnole Monferrato vineyards cover six entire hills, which dip down into a valley cultivated with the traditional Piedmontese hazelnut. The vines are trained in low Guyot trellises. 82 Ha are planted with **Ruchè**, which comprises 60% of the entire production of this appellation. Other planted varieties are Barbera d'Asti and Grignolino.





## Vinification:

Traditional red vinification. Maturation in steel tanks and then in the bottle at controlled temperature.

Variety: Barbera 70%, Ruchè 30%

Residual Sugar: 2 g/L

**Serving suggestion and food pairing:** Serve at 16°C. Perfect accompaniment for oily fish, poultry, cheeses and pasta.



98p



