



**Barbera D'Asti Belmon DOCG 2017**  
**Azienda Vitivinicola Berta Paolo, Piedmont, Italy**



**eCommerce # 799650 | 14.0 % alc./vol. | \$23.40**

*"The vintage will not always deliver what you expect so never get too complacent with barbera and always pay attention. Paolo Berta turns the plan on its head and brings freshness in the face of jammy potential in a lovely act of balance. Fruit picked on acidity while perfectly positioned at sugar plus phenolic ripeness means this got it all right. It's a connection between forethought and development that hits the proverbial barbera nail on the head. Never-ending acidity is the fairy tale and the reason for the story. Drink 2018-2022."* **Score – 91 p (Michael Godel, WineAlign, 2018)**

*"This is a solid red with a cherry and berry character. Aromas and flavours of spices and hints of vanilla, too. Medium body, light tannins and clean finish. Drink now"*

**Score -90p (James Suckling)**

**Terroir:**

The vineyards and winery are in beautiful Nizza Monferrato, where the rolling hills of Monferrato meet the rugged hills of the Langhe.

Barbera D'Asti "Belmon" is a blend of 3 vineyards at 260m elevation with aspect south/west exposure ("Cerruta", "Canfulet", "Glauda"). Soil composition: marl, sands and sandstone. 30 y.o. vines.



**Vinification:**

Handpicked. Maceration with the skins for ~23 days. Fermentation in vats at a controller temperature of ~27°C. Aged 5 months in stainless steel vats.

**Variety:** Barbera 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Perfect accompaniment for fowl and all red meats, game, stews and medium-mature cheeses.

**Michael Godel, WineAlign 91p**

**James Suckling 90p**

**Raffaele Vechione 90p**



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