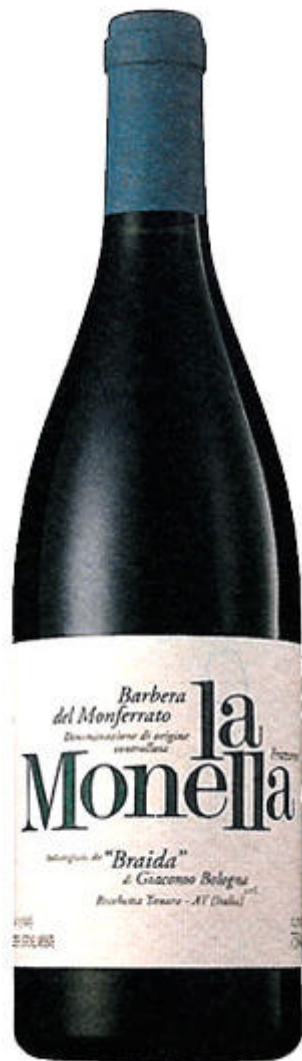


“Braida”

La Monella

Barbera del Monferrato sparkling DOC



Appellation:	Barbera del Monferrato sparkling DOC
Produced using grapes:	100 % Barbera
Harvest:	September - October
Average yield per hectare:	9000 kg/ha
Vinification:	Fermentation-maceration on the lees for 10 days. Fining for at least 4 months in stainless steel.
Alcohol level:	12.5 - 13.5 % Vol.
Fining in bottle:	2 months
Color:	Bright ruby red-violet color, bubbly foam, lightly sparkling.
Floral :	The aroma is fragrant, explosive and winy, with numerous sensations of red fruits. Extraordinarily vivacious flavor, quite fresh, “happy and irrepressible,” full-bodied and soft quality.
Serving temperature:	10-12 ° C in spring/summer,18°C in fall/winter.
Recommended with the following dishes:	Wine for the entire meal, partial to all <i>salumi</i> , it is excellent with fatty or very seasoned meat, hard cheeses.
Anticipated duration of the wine:	3 years and beyond.
Packaging:	In cartons of 6 or 12 750 ml. bottles. Boxes of 12 half-bottles of 375 ml. Magnum 1.5 l.; Jéroboam 3 l.; Large size 5 l.; Balthazar 12 l..

FIRST YEAR OF PRODUCTION: 1961