

# “Biaida”

## Montebruna



<b>Appellation:</b>	Barbera d'Asti DOC
<b>Produced using grapes:</b>	100% Barbera
<b>Harvest:</b>	October
<b>Average yield per hectare:</b>	7000 kg/ha
<b>Vinification:</b>	Fermentation in steel tubs for 2-3 weeks during which time, in addition to numerous operations of pumping the must over the dregs, there is a staging procedure to drain around 10% of the product. Malolactic fermentation and fining (6 months) take place in wood casks with a capacity of 20 and 55 Hl.
<b>Alcohol level:</b>	12.5 - 13.5 % Vol
<b>Fining in bottle:</b>	3 months
<b>Color:</b>	Ruby red-violet. A striking aroma, quite redolent of ripe cherries and red berries.
<b>Floral :</b>	It is deep, full and harmonious in the mouth, with a long finish that maintains lasting taste and finishes with almond. Excellent, balanced, fragrant; optimal drinkability.
<b>Serving temperature:</b>	15-17 C
<b>Recommended with the following dishes:</b>	Italian A wine for the whole meal, favors first courses of rice and pasta.
<b>Anticipated duration of the wine:</b>	5 years and beyond.
<b>Packaging:</b>	In cases of 6 750-ml bottles and individual Large Formats of 3 l (Jeroboam).
<b>FIRST YEAR OF PRODUCTION:</b>	<b>2001</b>