



ADAMANT

Barbaera del Monferrato Superiore DOCG 2019

PAOLO ANGELINI

Denomination: Barbaera del Monferrato Superiore DOCG

Typology: Red wine

Soil: It is cultivated with Guyot technique with single fruiting. The soil is calcareous with layers of tuff.

Grape Variety: Barbera 100%

Winemaking: The harvest takes place between late September and early October. The grapes of Barbera carefully selected, come from vineyard of at least 25 years old. The vinification takes place in steel vats at controlled temperature, with long maceration. Aged in big barrel of 30HL's for 18 months.

Colour: Intense red ruby.

Tasting note: Elegant bouquet with hints of vanilla. Intense and smooth taste. Good acidity combined with an important structure.

Alcohol: 15.5% vol.

Awards: Torchio d'oro 2019 - Decanter 3° posto