

PAOLO ANGELINI

——■ Viticoltori dal 1922



FIRST Barbera del Monferrato DOC 2022

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Denomination: Barbera del Monferrato DOC

Typology: Red wine

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

Grape Variety: Barbera 100%

Winemaking: The ripe grapes are carefully picked in late September. Vinification takes place in stainless steel vats at controlled temperature with medium long maceration.

Colour: Intense ruby red with purple reflections.

Tasting note: Intense and fresh. Winey, dry and well balanced. A young wine with hints of small red fruits.

Alcohol: 14,5% vol.