



LA PIGNOLA BARBERA DEL MONFERRATO DOC

Still red wine made with Barbera grapes coming from the historic vineyard of the estate, the aging of two years in oak barrels gives the right roundness to the wine. The nose has notes of crumpled violet and blueberry jam while in the mouth it is full and round with harmonized tannins. A wine born to be discover.

VARIETY	100% Barbera
SOIL TYPES	Silt-clayey.
VINIFICATION	In 40hl small wooden vat with submerged cap. Malolactic fermentation in steel.
AGING	24 months in barrels.
COLOR	Ruby red with garnet reflections