



CASCINA
FALETTA



LA PIGNOLA

BARBERA DEL MONFERRATO DOC

The best Barbera grapes are selected from the estate's historic vineyard to give life to this great wine. After aging in oak tonneau for a period of 18 months, the Barbera "La Pignola" by Cascina Faletta is born, whose name derives from a nice story that happened during the filming of "4 Restaurants" TV show led by the famous Chef Alessandro Borghese.

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
VINEYARD DETAILS	<i>Soil:</i> Silt-clayey. <i>Altitude:</i> 180 mamsl <i>Exposure:</i> Southwest
VINIFICATION	Fermentation in 40 hl oak vats with malolactic fermentation in steel.
AGING	18 months in oak tonneau
COLOR	Ruby red with violet reflections



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