



*Antico Monastero*



## *Appassimento Piemonte DOC Barbera Passita*

### **TECHNICAL NOTES:**

*Grape Variety:* Barbera 100%

*Alcohol:* 14 %

*Colour:* Ruby Red

*Total Residual Sugar:* 10 g/l

### **VINEYARDS:**

*Cultivation Area:* Alba, Castagnole Lanze, Costigliole d'Asti, Santo Stefano Belbo, Neive.

*Vineyard Altitude:* 200/300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 6 days

*Vinification Vats:* Stainless steel

*Ageing:* 4 months in oak barrel 5000 L Slavonian oak

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Smooth with silky Tannin and low acidity, fruity

*Tasting temperature:* 18° C

*Meal Coupling:* Pasta, risotto, chicken, not aged cheese.