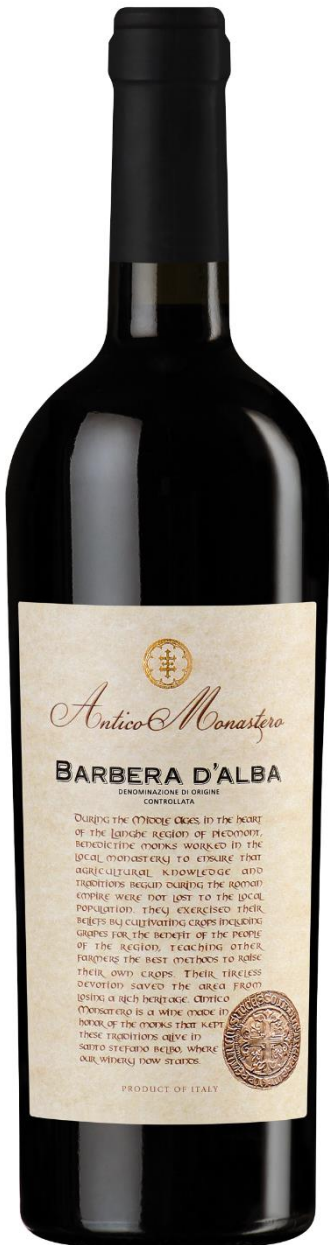




# Antico Monastero



## Barbera d'Alba DOC

### **TECHNICAL NOTES:**

*Grape Variety:* Barbera 100%

*Alcohol:* 14%

*Colour:* Ruby Red

*Total SO<sub>2</sub>:* 96 mg/l

*Total Residual Sugar:* 3 g/l

### **VINEYARDS:**

*Cultivation Area:* Alba Area

*Vineyard Altitude:* 300m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification vats:* Stainless steel

*Ageing:* 18 months in new French barrique followed by a short period in bottle.

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

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 18° C

*Meal Coupling:* Cheese, pasta, risotto, meat like brasato



**BOSIO FAMILY ESTATES**

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BELCOLLE BOSIO LUCA BOSIO

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