

<i>Grapes:</i>	Barbera 100%
<i>Vineyards origins:</i>	Isola d'Asti - Frazione Mongovone: the Perrone Family bought this south exposed vineyard in the year 2000.
<i>Harvest:</i>	Barbera grapes are picked and carried into small baskets at the end of September to avoid bunches overheating.
<i>Vinification:</i>	In cellar, grapes are pressed and destemmed. Fermentation occurs into steel tanks at a controlled temperature. Wine matures into small French oak barrels for 6/7 month, after which is ready for bottling.
<i>Characteristics:</i>	Intense ruby red, full, classic Barbera fragrance. Has a good depth and a good grip as other Barberas from this territory, with an ample and elegant finish.
<i>Alcohol content:</i>	14,50 % Vol. real
<i>Recommended Pairings:</i>	Prosciutto, ham, first courses, meats and game.