

Mongovone

Barbera d'Asti Superiore DOCG

<i>Grapes:</i>	100% Barbera.
<i>Vineyards origins:</i>	Comune of Isola d'Asti - Frazione Mongovone: south exposed vineyard, planted in 1932. The Perrone Family bought this vineyard in the year 2000.
<i>Harvest:</i>	Barbera grapes are generally picked in October, using small baskets to preserve the surface of the grapes and keep bunches fresh.
<i>Vinification:</i>	After pressing and destemming, must undergoes fermentation in steel tanks at a controlled temperature. Wine is then finished in small new French oak barrels for 12 month, after which it gets bottled, 2 years after being harvested.
<i>Alcohol content:</i>	14,70 % Vol. real.
<i>Recommended pairings:</i>	Game dishes, mushroom, truffles and aged cheeses. It keeps for a very long time.

ELIO PERRONE

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