

FERRARIS
— AGRICOLA —

VIGNAIOLI IN MONFERRATO

DEL MARTÌN

BARBERA D'ASTI D.O.C.G.

An excellent representation of the Barbera variety with a bright and consistent ruby red color, Del Martin releases an intense bouquet of rare elegance, where aromas of blackberry and blackcurrant merge with memories of dried roses. The spiciness of the wood reveals itself next, offering aromas of vanilla and slight hints of balsamic. These qualities are confirmed on the palate: dry, soft and fresh, and well-balanced by fine-grained tannins. Easy to drink, the wine goes well with meat-based pasta sauces and will also win over guests at your next barbecue.

Grape Varietal: Barbera 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Combination of sandy, limestone and clay soils

Growing System: Long Cordon Spur

Yield: 7-9 tons/ha-between 200 and 230 meters above sea level

Alcoholic Fermentation: In french oak big barrels (tini) of 54 HL for 15 days

Malolactic Fermentation: In stainless steel

Ageing: 9 months in French 25 HL big barrel (tini)

Refinement: 3 months in the bottle, unfiltered

Alcohol: 14%

Residual Sugar: 1,24 g/l

Total Acidity: 5,84 g/l

Colour: Garnet red with violet reflections.

Bouquet: Intense, with fruity notes, typical of the Barbera. Red ripe berries, spices notes that give complexity to

Taste: Fruity, long lasting, generous and fresh. Balanced acidity.

Food Pairings: The body, richness, and complexity of this wine pairs well with bold flavors such as grilled meats, rich pasta dishes, and flavorful cheese.

Serving Temperature: 16-18°C

