

FERRARIS
— AGRICOLA —

VIGNAIOLI IN MONFERRATO

LA REGINA

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

An expression of old Barbera vines that yield a high concentration of small and rare clusters. A deep and inky ruby colour, it offers a broad and intense nose with hints of ripe black cherry and plum jam, refined aromas of dried rose and violet, sweet notes of oak, plus hints of toast and balsamic. On the palate the wine is elegant in every respect, and shows remarkable consistency. Regina is a wine that can age in your cellar for 10 to 15 years. An excellent accompaniment to meat dishes and medium-aged cheeses.

Grape Varietal: Barbera 100%

Production Area: Castagnole Monferrato, Asti District

Soil: Combination of sandy, limestone and clay soils

Growing System: Long Cordon Spur

Yield: 5 tons/ha- Between 200 and 230 meters above sea level

Alcoholic Fermentation: In 25 HL French oak big barrels for 25 days.

Malolactic Fermentation: In 500 ltrs French oak barriques/tonneaux

Ageing: 18 months in 500 ltrs French oak barriques

Refinement: 6 months in the bottle, unfiltered

Alcohol: 15%

Residual Sugar: 0,40 g/l

Total Acidity: 5,95 g/l

Colour: Intense ruby red with light garnet reflections

Bouquet: Ripe and seductive, with spices from the barrel that give an attractive richness to the nose.

Taste: Ripe forest fruit, velvety on the palate and full of character.

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: 18-20°C

