

Pietro Rinaldi

*"Monpiano" Barbera d'Alba DOC*



Vineyard location: Madonna di Como, Alba

Vinification: Fermentation in temperature-controlled stainless steel between 28° and 30° for a period of about 10 days, frequent pumping over and subsequent malolactic fermentation.

Refinement: 12 months in steel tanks.

Grape varieties : Barbera

Altitude : 280m - 340m ASL

Exposure : South-East

Soil : Clay-limestone

Tasting notes :

Ruby red with purplish tones. Complex and intense bouquet with notes of fresh fruit, spices and balsamic accents. Silky, harmonious and fresh on the palate with balanced acidity and a long, persistent finish.

