

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

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.

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