



Azienda  Agricola
OLIVETTA



BARBERA DEL MONFERRATO SUPERIORE d.o.c.g.

GRAPES	90% Barbera + 10% Freisa
WINE MAKING	Maceration between wine and skins at a controlled temperature for at least 30 days, natural malolactic fermentation.
FINISHING	Finishing in large old-wood casks for 12 months.
% VOL	14% vol.
TOTAL ACIDITY	5,0 g/L
ORGANOLEPTIC CHARACTER	Intense ruby red , rich and persistent on the nose with traces of rip fruits such as blackberries, plums and black cherries, enhanced by a delicate spicy note. Full bodied and smooth. Palatable, rich with an intense flavour of red fruits, with a slight acidic note and sweet and even tannins.
BEST ACCOMPANIED	Ideal with elaborate second courses based on meat or mature cheeses.
SERVING TEMPERATURE	Serve at 18-20°C in large wine glasses.
BOTTLES/YEARS	3000

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