

Barbera D`Asti "Belmon"

Barbera D'Asti "Belmon" was born like blend of 3 vineyards at 260 mt slm aspect sud/west, vineyards "Cerruta", "Canfulet", "Glauda. Average vine age:30 years; altitude: 260 meters; yield per hectare: 9000 kg of grapes. Choice of grapes harvested, maceration of 15/20 days, all the while following the traditional method of the Berta family. Deep ruby color, lingering fragrance and fruity with notes of violet and ripe fruit flavor, nicely balanced, full-bodied and round. To be consumed at 16 ° - 18 ° C.



Appellation: Barbera D'Asti DOCG

Grape variety: Barbera

Age of the vineyards: 30 years

Production area: Italy, Piedmont, Asti, Nizza Monferrato

Exposure: aspect sud/west, vineyards "Cerruta", "Canfulet", "Glauda"

Soil composition: marl, sands and sandstone

Vineyard altitude: 260 mt slm

Training system: Guyot

Vineyard density: 5000/vines hectare

Harvest: The grapes are harvested by hand when fully mature in month of September

Vinification system: The grapes are harvested by hand when fully mature, destemmed and delicately pressed. Maceration with the skins for 20-25 days. The must is fermented in vats at a controller temperature of 26°-28°C.

Malo-lactic: Totally carried out

Ageing: 5 months in stainless steel vats.

Alcohol: 14 % VOL.

Best consumed with: Ravioli, chicken meat, fowl and all red meats, game, stews and medium-mature cheeses.

Characteristics: Deep ruby color, lingering fragrance and fruity with notes of violet and ripe fruit flavor, nicely balanced, full-bodied and round.

Production: Choice of grapes harvested, maceration of 20/25 days, all the while following the traditional method of the Berta family.

Interesting facts: Barbera is the third most widely planted red grape variety in Italy though it is most common in the Asti and Alba regions. Barbera grapes produce rich, red wines with strong fruit flavors and aromas, especially black cherry. Other characteristics of wines made with Barbera grapes include low, mild tannins and high acidity which produces a crisp taste.

Barbera wines are traditionally aged in large casks which impart little oak flavor, but some today are aged in small French oak barrels, leading to strong oak flavors. Aging in smaller casks also imparts more tannins to the Barbera wines...