

# BRAIDA

## BARBERA D'ASTI 'MONTEBRUNA'

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*Characterised by well defined fragrances of ripe cherry and small red fruits. Violet ruby red in color. Intense mouth feel, full-bodied and harmonious, with a long lasting finish. Excellent, well balanced, fragrant, and pleasant to drink. Matches perfectly with pasta-based first courses, red or white meat main courses, or cheese and salami.*

**Color:** Red

**Grapes:** 100% Barbera

**Soil:** Sandy and clayey

**Age of Vines:** 18 Years old

**Altitude:** 180-200 m above sea level

**Yield:** 80 Hl/Ha

**Farming practices:** sustainable

**Yeast:** cultured

**Fermentation:** Fermentation In stainless steel tanks, with skin contact

**Malolactic fermentation:** yes

**Aging:** 1 year in large 20, 35 and 55 Hl oak barrels

**Production:** 60,000 bottles per year