

# MASINO: Barbera del Monferrato DOC

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GRAPES 100% Barbera.

ORIGIN Masino vineyard, Cassine.

VINIFICATION After soft pressing and fermentation, grapes undergo temperature-controlled maceration for 10 days followed by re-fermentation with selected yeasts in pressurized tanks to obtain the liveliness that characterizes Masino wine.

TASTING NOTES Ruby red with violet reflections; vinous, fruity nose and fresh, lively, dry taste. Fine perlage, called frizzante. Ideal for the entire meal, in summer as well, if served at a lower temperature.

PAIRINGS Pairs with charcuterie, bagnacauda, stuffed pasta dishes, meat and grilled fish.

SERVING Serving temperature at uncorking:

SUGGESTIONS 16-18° C in autumn and winter; 10-12° in spring and summer.

ALCOHOL 12,5%



**marengo**<sup>®</sup>