



Cerutti

BARBERA DEL MONFERRATO
D.O.C.

Sparkling
2017

Colour: deep ruby red.

On the nose: fine, winy and fruity, with floral hints.

Palate: fresh, lively, with scents reminding the winy notes sensed on the nose, all combined with a faint effervescence well combined with a good structure of the wine.

Perfect food matches: cannelloni, lasagna, "Fritto misto alla Piemontese" (a mixture of fried food), boiled meat.

Serving temperature: 14 °C

THE VINEYARDS

Grape variety: Barbera

Vine system: Guyot

Plant density: 4000 vines per ha

Soil: friable calcareous marls, with a good amount of sand and little silt and clay

Exposure: west

Elevation of the vineyards:

370 m a.s.l.

Position of the vineyards:

Cassinasco (Asti) and bordering municipalities,

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: a classic, produced by the Cerutti family since always

Vinification: maceration on the skins for 8 days with gentle pumping overs.

The refermentation in spring was done in

pressure tanks at a controlled temperature until all the sugar was consumed.

Malolactic fermentation: developed

Alcohol content: 13,44% vol.

Total acidity: 5,7 g/l **Ph:** 3,33