



BONZANO



GAJARD

BARBERA DEL MONFERRATO DOC

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: barbera

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: September

Harvest: manual into crates

Average yield per ha.: 70 quintals/ha

Vinification: maceration on the skins

Refinement period and system 9 months in steel vats

CHARACTERISTICS:

Appearance: deep ruby red

Bouquet: violets, red roses and hints of fruit

Taste: excellent freshness, crisp tannines and
splendidly quaffable

Serving temperature and method: 16-18 °c

Serve with: first and main course meat dishes

Mandoletta SSA

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