

Montebruna

A land that speaks. This is the message that spurred on this project, which led to the design of the label.

The letters of the name of this wine represent the numerous plots of land purchased by the family to re-establish the heritage, of great enological value, which Montebruna possesses. Each letter is also reminiscent of rows of vines designed, calligraphically, from words of poems, stemming from the emotions aroused in the poets who wrote them.

In this way, by using a natural process of identification between the vineyard and the verses written, a voice has been given to a land, which has plenty to tell and given shape to its wine, which already has plenty to say.

APPELLATION: Barbera d'Asti d.o.c.g.

VARIETY: Barbera

VINEYARD: Cru Montebruna in Rocchetta Tanaro.

FERMENTATION: in steel vats, for 2 weeks at a controlled temperature.

AGEING: 1 year in large oak barrels of 20, 35 and 55 hl.

CHARACTERISTICS: purplish ruby red colour.

BOUQUET: very distinct notes of mature cherries and small red fruits.

TASTE: intense on the palate, rich, and harmonic, with a long finish that keeps the persistence of taste and ends with a hint of almond. Excellent, balanced, fragrant, very good drinkability. Ideal with pasta based first courses, second courses of white or red meat, cheeses and sausages.

Serve at 15-17 °C.



“Braida”