It took us 35 legal documents and seven years to bring together the numerous parcels of land that make up Montebruna, a property with outstanding oenological value. When we succeeded, we were so ecstatic that we gave it both voice and verse, involving artists, poets and musicians, who have sung about this Barbera and its land, "a land that speaks".

Appellation

Barbera d'Asti DOCG.

Grapes and Vineyard

Montebruna is a Barbera d'Asti DOCG made with 100% Barbera grapes grown in an estate-owned vineyard in Rochetta Tanaro..

In the Cellar

The must spends two weeks in temperature-controlled steel tanks, where it ferments, and is then transferred to large oak barrels to age for a year.

Tasting

Purplish ruby red colour. Very evident scents of ripe cherry and red berries. The flavour is deep, full and harmonious, with a persistent finish that lingers on the palate, ending with a hint of almond. Excellent, balanced, fragrant and very easy to drink, it accompanies pasta dishes, red and white meats, cheeses and cured meats.

Service

Serve at 15-17°.

Size

0,375 L – 0,75 L – 1,5 L – 3 L

"Braida"

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