

# la Monella

This is the wine that officially launched the story of Braida: the first grapes used to make this wine were grown in the vineyard owned by grandma Caterina, and granddad wrote the words “La Monella” in chalk on the liveliest barrel of Barbera. It’s lively and has never changed, being perfect in its original simplicity.

## Appellation

Barbera del Monferrato frizzante DOC.

## Grapes

100% Barbera. Different soils, mainly young, with an average density of 5000 plants per hectare.

## In the Cellar

Ten days of maceration on skins, then at least four months’ ageing in steel. The prise de mousse takes place in pressurised tanks. This is followed by two months’ bottle ageing.

## Tasting

A gaudy purplish ruby red colour, with a lively, slightly sparkling froth. Fragrant, unbridled and vinous bouquet, with numerous scents of red fruit. Extraordinarily lively taste, very fresh, “cheerful and unrestrained”, good body and a smooth texture.

## Service

Serve at 8-12°C in spring and summer and at 18°C in autumn and winter.

## Size

0,375 L – 0,75 L – 1,5 L – 3 L – 5 L – 12 L



“Braida”