



UMBERTA

Barbera del Monferrato DOC

Umberta is first of all a friend after whom we have named this Barbera. As we consider the Barbera to be a feminine grape, this seemed appropriate!

The wine is fresh, fruity, clean and easy to drink. We firmly believe that the entry level wine of any producer should above all be approachable and eminently drinkable.

Awards

4 Grappoli

Duemilavini 2006

Technical Data

Vintage

2007

Varieties

100% Barbera

Apellation

Barbera del Monferrato

Fermenting vats

Stainless steel

Fermentation temperature

< 30°C

Yeasts

Indigenous yeasts

Length of maceration

10 days

Malolactic fermentation

in stainless steel vats

Ageing vessels

Stainless steel vats

Ageing period

6 months

Clarification & filtration

not clarified or filtered

Bottle ageing

3 months

Bottles produced

18000

Alcohol

13.5% vol.

Vineyard data

Production area

Cerrina Monferrato

Vineyard name

Various

Attitude

South

Altitude

380

Soil

Calcareous clay

Vineyards planted in

1940-1999

Plantation density

4000-5000 vines per hectare

yield

1.5 kg per vine

Harvest date

early October