



CA' MONGRÒSS
VIGNETI FERRARIS AGRICOLA

VITI CENTENARIE

Barbera d'Asti DOCG Superiore Colli Astiani

The highest expression of Barbera, “*Viti Centenarie*” is obtained from very old vines that yield small and loose bunches, ideal for the production of opulent and concentrated wines. Intense, thick color, with deep ruby reflections. The nose offers rich and powerful aromas of ripe fruit, black cherry and plum jam, which blend well with floral notes of rose, violet and toasted and balsamic hints given by its aging in wood. It is wholly elegant in the mouth, endowed with an exceptional persistence. A wine that can age very well for at least 10/15 years. Excellent with meat dishes and medium-aged cheeses.

Variety: Barbera 100%

Production Area: Montegrosso d'Asti (AT)

Soil: Calcareous, marly

Vine training: single Guyot

Yield: 50 q/ha – 200-230 meters a.s.l.

Alcoholic fermentation: In large 54-hl French oak barrels

Malolactic fermentation: In 500-liter French oak tonneaux

Aging: 18 months in French oak tonneaux

Refinement: 6 months in the bottle

Food pairing: Red meats, braised and stewed meats, roasts, mixed boiled meats, medium-aged cheeses

Serving temperature: 18-20°C

