



CA' MONGRÒSS  
VIGNETI FERRARIS AGRICOLA

# DEL MARTÌN

## Barberad'Asti DOCG

An excellent representation of the Barbera variety, it has intense ruby red color and violet reflections.

*Del Martin* releases an intense bouquet of rare elegance, where aromas of blackberry and blackcurrant merge with memories of dried roses.

It is a dry, delicate and fresh wine, well-balanced by fine-grained tannins and characterized by a very pleasant and intriguing drink, made fresh by a crisp acidity.

It goes very well with first courses based on meat sauces and will win over your audience during cook outs.

**Variety:** Barbera 100%

**Production Area:** Montegrosso d'Asti

**Soil:** Mix of limestone, clay and marl

**Vine training:** single Guyot

**Yield:** 7-9 t/ha – 200-230 meters a.s.l.

**Alcoholic fermentation:** In stainless steel for 10-15 days at a controlled temperature

**Malolactic fermentation:** In stainless steel

**Aging:** In stainless steel

**Food pairing:** Cold cuts, cheeses, braised meats, roasts, mixed boiled meats, stuffed pasta

**Serving temperature:** 16-18°C

