



CA' MONGRÒSS  
VIGNETI FERRARIS AGRICOLA

# LA REGINA

## Barbera d'Asti DOCG Superiore

Intense purplish color mottled with deep ruby reflections. Intriguing fruity hints of ripe fruit and plum jam blend with balsamic notes and light toasting notes. At the sip it is velvety, persistent and with a vibrant acidity. Excellent with roasts, braised meats, mixed boiled meats and medium-aged cheeses.

**Variety:** Barbera 100%

**Production Area:** Montegrosso d'Asti (AT)

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

**Vine training:** single Guyot

**Yield:** 5 t/ha – 200-230 meters a.s.l.

**Alcoholic fermentation:** In large 54-hl French oak barrels

**Malolactic fermentation:** In French oak tonneaux

**Aging:** 12 months in French oak tonneaux

**Food pairing:** Red meats, braised meats, stews, roasts, mixed boiled meats, cheese

**Serving temperature:** 18-20°C

