



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 500-liter French oak tonneaux

Aging: 18 months in 500-liter French oak tonneaux

Refinement: 6 months in the bottle

Alcohol content: 15.5%

Residual sugar: 1.5 g/l

Acid content: 5.8 g/l

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

Serving temperature: 18-20°C

