



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barbera del Monferrato Superiore DOCG

The grapes for Barbera del Monferrato Superiore macerate on the skins for fourteen days in stainless steel and spend six months in first- and second-use barrique and tonneaux. The result is a long-lasting and full-bodied palate with notes of cherry, cocoa, and vanilla.

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**Wine exported to:** USA, Japan, Australia

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### Most recent awards

**VINOUS:** 91

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### Winemaking and Aging

Grape Varieties:

90% Barbera 10% Freisa

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Indigenous
Fermentation temperature:	20-28 °C (68-82.4 °F)
Maceration technique:	Pumpovers and délestage
Length of maceration:	4 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and tonneaux
Container size:	225 liters and 900 liters
Container age:	First/Second use
Type of oak:	French
Bottling period:	July
Aging before bottling:	6 months
Closure:	Diam



Organic:	No
Vineyard name:	Palareto
Vineyard location:	Vignale Monferrato
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	308 meters (985 feet) above sea level
Yield:	70 quintals/hectare

Exposure:	Southwestern
Years planted:	1990
Age of vines:	30 years old
Time of harvest:	Early October
Total yearly production (in bottles):	25,000

## Tasting Notes and Food Pairings

Tasting notes:	Dark red. Red and black cherry along with vanilla and coffee. Smooth, fresh and long-lasting. Mellow, full-bodied and opulent.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Roasts, red meat, game and aged cheese.
Aging potential:	6 years
Alcohol:	Alc. 15% by vol.; total acidity: 5.6 g/L; residual sugar: trace; pH: 3.46
Winemaker:	Matteo Macchi