



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.

Wine exported to: USA, Japan, Australia

Most recent awards

VINOUS: 91



Winemaking and Aging

Grape Varieties:

90% Barbera 10% Freisa

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| 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 |



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| 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 |

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| 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

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| 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 |