



BARBERA D'ASTI 'SOLO ACCIAIO'

Piemonte, Italy

Montalbera

<http://www.montalbera.it/>

Method & Production

Montalbera calls its Barbera 'Solo Acciaio' (only steel) to show that it rebels against the majority of Barberas on the market today, which are all oaked. Instead, this is a wine which is extremely elegant, fresh and supple, with the fruity punch only obtained from harvesting slightly overripe grapes coupled with slow maturation in steel vats and then in the bottle. Traditional red wine vinification is used; with pomace soaking in must for no fewer than 10 days. The wine is then matured solely in steel tanks and then in the bottle, positioned horizontally for at least 3 months.

Tasting Notes

Intense ruby-red in colour with shades of purple and violet, the nose on this Barbera is wonderfully intense with characteristic hints of blueberries and black cherry jam. The vibrant acidity on the palate is typical of Barbera, but sits harmoniously with a lovely, soft, medium body and persuasive flavours of forest fruit jam and juicy cherries along with notes of black pepper and bright spices.

Food Matching

A wild boar ragu perhaps!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
MT0518	Barbera d'Asti 'Solo Acciaio'	Barbera	2018	13.5%	Cork	6X0.75lt	No	No	No