



MASINO

BARBERA DEL MONFERRATO DOC FRIZZANTE

GRAPES	100% Barbera
ORIGIN	Marenco vineyards in Cassine.
WINE MAKING	After soft pressing and fermentation, grapes undergo temperature-controlled maceration for 10 days followed by re-fermentation in pressurized tanks to obtain the liveliness that characterizes Masino wine.
TASTING NOTES	Ruby red with violet reflections; vinous, fruity nose and fresh, lively, dry taste. Fine perlage, called frizzante. Ideal for the entire meal, in summer as well, if served at a lower temperature.
PAIRINGS	Pairs with charcuterie, bagna cauda, pasta dishes, meat and grilled fish.
SERVING SUGGESTION	Serving temperature at uncorking: 16-18° C in autumn and winter, 10-12° in spring and summer.
TECHNICAL INFO	Alcohol 12,5% by vol - Contains sulphites.