

MONSERRATO
SANNIO
1973



BARBERA DEL SANNIO MONSERRATO 1973

This typical Samnite vine variety holds a special place in our production. Our Barbera (Camaiola) is the best partner on special convivial occasions, but can also be best appreciated alone. Grapes come from a special and dedicated lot of our farm in Benevento, few minutes far from Pietrelcina. This Vineyard, like the whole of our farm, is grown with environmentally-friendly techniques.

Vinification

Gentle racking and soft crushing of the grapes, alcoholic fermentation of the must in stainless steel containers; secondary fermentation on skins for 8/10 days. Finally: racking, settling and decanting, Malolactic fermentation in terracotta amphorae, retrieving an ancient roman technique.

Ageing and Refining

Our Barbera is refined in amphorae for 8 month; it is bottled in spring time.

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Sight

Brilliant intense red tones with violet glares.

Aroma

Violet, black pepper and orange scent, with final strawberry fragrance.

Flavour

Highly appreciated for its unique juiciness and roundness; its tannic pattern is surprisingly gentle and elegant, thanks to the refining in terracotta amphorae

Denomination

Sannio DOP Barbera

Grapes

Barbera del Sannio (Camaiola) 100%

Location

Contrada La Francesca – Benevento – Italy

Altitude

290 mt above sea level

Soil

Tuffaceous and clay-rich, highly organic

Exposure

SW

Growing System

Guyot espalier

Density

4.000 plants per hectar

Year of first installation

2001

Yield

4500 Kg per hectar

Type of agriculture

Organic

Harvesting

Hand Harvesting

Harvest season

Last decade of September

Proof

13% vol

Serving temperature

15°C – 16°C