



La Maranzana

BARBERA MONFERRATO DOC “LA VESPAROSSA”



This lightly sparkling wine, certified as denominazione di origine controllata (controlled designation of origin), is made from Barbera grapes grown in the Monferrato area. It has always had an important place in Piedmont traditions and lifestyle, above all in the area between Asti and Acqui Terme. In this area, which is famous for its wines Dolcetto, Barbera and Brachetto, the vineyard farmers do not age all their wines in wood, and put part of their production aside for more restricted and personal consumption.

At the end of winter, the wine is transferred to oak barrels, but some is bottled straight away, reflecting the desire to taste a product that is still young, with all the richness of the grape's aromas. After a few months, in spring, a fermentation process gives every bottle a delicate and attractive sparkle. These wines are fragrant and smooth, ideal as an accompaniment to the finest regional cuisine.

Tasting notes: a wine with appreciable body, with an attractive sparkle. Its colour is bright ruby red with gleaming violet reflections.

Its bouquet is bold and fragrant, with full and fruity aromas typical of the grape variety, including hints of red fruit. On the palate, it has a broad, well-balanced and warm taste, wonderfully lively, fresh, attractive and smooth. It is given zest by a pleasantly cool acidity, enhanced by the moderate natural fermentation.

Culinary combinations: ideal with tasty and rich foods, such as cured meats, first course dishes and grilled meats, which it accompanies to perfection as a result of its freshness and zest. It is also perfect with hard cheeses.

Alcoholic strength: 13% by volume

Serving temperature: 15-18° C

Suggested glass: red wine glass of medium size

Storage: in a dry and cool place, at 810° C

Ageing potential: 2-3 years



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Oenological characteristics

Type	sparkling red
Grape variety	100% barbera
Average annual production	8.000 bottles, each 750 ml
Maturation	at least 4 months in steel vats
Ageing	2 months
Fermentation temperature	24-26° C
Time of fermentation	6-8 days
Malolactic fermentation	immediately after the alcoholic fermentation
Bottling period	from February to March
Total acidity	6,3 g/l.
Ph	3,30
Winemaking process	fermentation and maceration are performed on the skins, with the addition of selected yeasts; the process lasts for seven-eight days, in stainless steel tanks. Contact with the skins is prolonged, at carefully controlled temperature, in order to ensure the optimum extraction of the finest tannins and the characteristically intense colour, which are amongst this wine’s fundamental hallmarks
Area	southern Asti district