



LE TERRE DI STEFANO MASSONE

PIEMONTE DOC BARBERA

Young, fresh and engaging red wine, easy to pair with food.



Production area _____ Hills of Nizza Monferrato and surrounding areas at about 200 meters a.s.l.

Soil _____ Calcareous and clayey

Grape _____ Minimum 85 % Barbera, 15 % other grapes

Harvest _____ By hand and by machine at the end of September. Average yield of 10 tons per hectare

Vinification _____ After destemming and crushing the grapes, the must ferments in contact with the skins in stainless steel tanks at temperature controlled. After several rackings and malo-lactic fermentation, the wine is bottled in spring

Color _____ Ruby red

Aroma _____ Vinous with hints of ripe fruit

Flavour _____ Dry, with a fine intense aroma, moderate acidity and a medium body. Ready to drink

Pairings _____ Whole meal wine, excellent with red meat, pasta and pizza. Serve at the temperature of 14/15°