



FIUMANA Selection MONLEALE

Colli Tortonesi Denominazione Di Origine Controllata

GRAPE: 100% Barbera

Monleale hills represents one of the most important expression for Barbera grapes in northern Italy.

A wine with an intense ruby red coloring that features delicious aromas of red fruits, berries, rose and cassies, along with beautifully integrated oak and hints of tobacco and spices.

Complex and elegant red wine with a great balance and concentration with smooth, seductive tannins and a very long finish.

PRODUCTION AREA:

District of Monleale.

VINEYARD DETAILS:

South-East

around 200/400 mt on sea level.

SOIL:

clayey and sandy with an arenaceous skeleton

TRAINING SYSTEM:

Guyot with eight buds per plant

5.000 vines per hectare.

WINEMAKING DETAILS::

Temperature controlled skins maceration for 2 weeks; aged for 24 months in tonneaux and 6 months in concrete tanks before bottling; at least one year in bottle before release.

