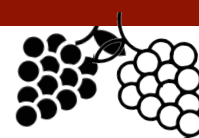




## LA PIGNOLA DOCG Piemonte, Italy



Barbera

15.5%  
ALC/VOL

750mL  
BOTTLE SIZE



### Appellation

Monferrato Casalese

### Vinification

Still red wine made with Barbera grapes coming from the historic vineyard of the estate, the aging in oak barrels gives the right roundness to the wine.

### Fermentation & Aging Process

In 40hl small wooden vat with submerged cap. Malolactic fermentation in steel. Aged 18 months in oak tonneaux.

### Tasting notes

Color: Ruby red with garnet reflections.

Nose: The nose has notes of crumpled violet and blueberry jam.

Palate: Full and round with harmonized tannins. A wine born to be discovered.

### Serving recommendations

16-18°C

**Food pairings** Try rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese, higher tannin foods like root vegetables & braised greens.