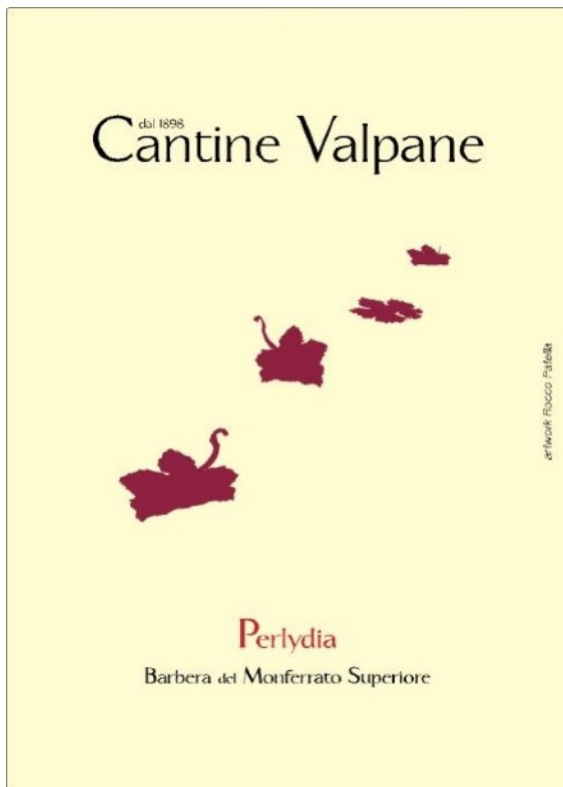


# Cantine Valpane

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## Perlydia Barbera del Monferrato Superiore DOCG



Grapes: Barbera

Vineyard: 1.5 ha, planted in the year 2000

Soil: clay, limestone

Fermentation: in cement tanks for 21-23 days

Aging: 2-5 years in stainless steel, cement and wood (6 months), before bottling

Aging: 1 year in the bottle before sale

Alcohol: 14.5%

It is a pure Barbera del Monferrato Superiore DOCG.

The fruity cherry and blackberry notes stand out in the nose, while in the mouth its dry, frank taste wraps like a long-awaited embrace.

It goes well with rich first courses and second courses of meat

### Available commercialised vintages:

- 2010 | 2009 | 2004