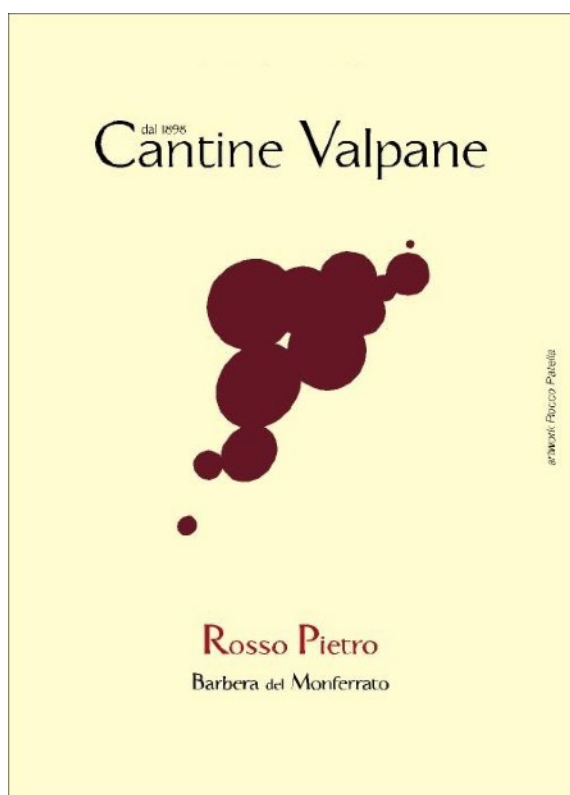


Cantine Valpane

Rosso Pietro Barbera del Monferrato DOC



It is simply called "Rosso Pietro", not only because it is the red wine at the base of the Pietro Arditì range, but also in reference to his red beard - although today, jokingly speaking, he claims that the name should be updated to "Grigio Pietro" (Grey Pietro)!

Grapes: Barbera

Vineyard: 4 ha, planted in 2000/2005

Soil: clay, limestone

Fermentation: in cement tanks for 21-23 days

Aging: 10-12 months in stainless steel and cement, before bottling

Aging: 3 months in the bottle before sale

Alcohol: 13.5%

Available commercialised vintages:

- 2015

It is a mono-varietal Barbera of Monferrato DOC, with the typical and characteristic scents of Barbera del Monferrato Casalese.

The aroma of black cherry and black currant stands out in the nose, followed by fern and cloves, while in the mouth it has an excellent drinkability with a lingering finish of acidy fruits.

It is the typical "all meal" wine, pleasant and versatile with any type of cuisine.