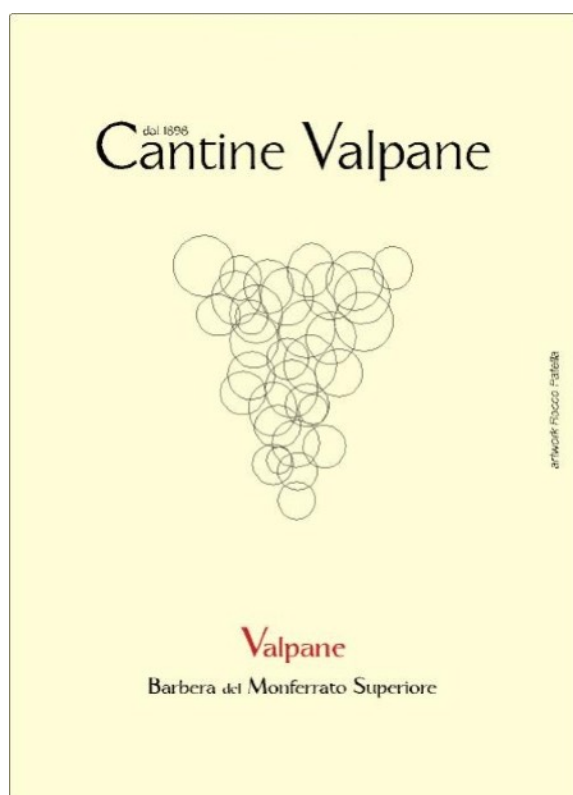


Cantine Valpane

Valpane Barbera del Monferrato Superiore DOCG



Available commercialised vintages:

- 2009 | 2007

Grapes: Barbera 85%, Freisa 15%

Vineyard: 1.5 ha, planted in the year 2000

Soil: clay, limestone

Vinification: separate vinification for the Barbera grapes and Freisa grapes

Fermentation: in wood for 21-23 days

Aging: Barbera for 1-3 in large wood of 30HL up to assembly

Aging: Freisa for 1-3 in steel until assembly

Aging: after assembly, for 18-24 months in 500-liter tonneaux

Aging: 1 year in the bottle before sale

Alcohol: 14.5%

It is a Barbera del Monferrato Superiore DOCG fermented in wooden vats and then aged in 500-liter tonneaux. Following this, is the assembly with Freisa in a percentage not exceeding 15%.

The body and complexity of Barbera enriched by the spiced aromas of the wood integrate with the fruity raspberry of Freisa, creating a great wine with a harmonious and balanced body, underlined by the persistent finish.

Ideal with roasts, braised meats and seasoned cheeses.