

# TENUTA DEL MELO

VIGNETI IN BORGO MERLASSINO



## PIEMONTE **doc** BARBERA



The selected Barbera grapes are handpicked in the second half of September. Fermentation happens on their own lees and with skins. Pumpover is done daily to absorb aromas and colour. Racking is done after 15 days, at the end of the alcoholic fermentation.

Wine is then refined in stainless steel tanks.

### TASTING NOTES

Colour ruby garnet-red, with purplish hints.

The intense flower aroma suggests rose, small brushwood fruits and the scent of geranium leaves.

Mouthfeel is full, harmonic and warm, with a pleasant acidity.

The finish is enjoyable and savour.

### PERFECT PAIRING

Its simplicity and immediacy make it the perfect match for every meal. It is excellent with meat sauces, roasts and medium aged cheese. It is the perfect match also for grilled meat.

Best served: between 18° and 20° C.

### PERFECT STORAGE

If stored in a cool dry place, and in the dark, at 10°/18° C, bottles keep unaltered for 4/5 years.

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