



Sbircio

Colli Tortonesi DOC
Monleale

GRAPES: 100% Barbera

TYPE: Red wine

SOIL: Calcareous rich marl

TERROIR: Monleale Alta hills. Average altitude of 300 above sea level.

PLANTATION: Guyot training system, 4,000 vines/ha, yield 9.5 tonnes/ha

HARVEST: The grapes are harvested by hand into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, spontaneous fermentation in temperature-controlled stainless steel tanks, maturation in barriques for 12 months and bottle-ageing for one year before release for sale.

ANALYTICAL DATA: 14,00% alcohol

SENSORY NOTES Deep ruby red with garnet reflections, this wine opens with the vibrant fruit aromas typical of fermenting Barbera, enhanced by fresh balsamic nuances. The structure is bold yet refined, where power meets elegance. On the palate, it reveals remarkable expressive intensity: the sip is rich, energetic, and well-balanced. The finish lingers with notes of blackberry jam, eucalyptus, and a subtle hint of iron, delivering a long and satisfying close.

PAIRINGS: Perfect alongside roasted and braised meats, traditional polenta, aged cheeses, grilled specialties, risottos with seasonal vegetables or matured cheese, game dishes, cured meats, and mushroom-based preparations.

SERVING TEMPERATURE: 16/18°C

