



MALGRÀ

BARBERA D'ASTI DOCG "BRIGA DELLA MORA"

The Barbera d'Asti "Briga della Mora" is cultivated in the heart of a classic Barbera production area, the township of Nizza Monferrato. This territory is beautifully expressed in this Barbera wine, which is made from a careful selection of grapes coming from different vineyards; the goal is to guarantee a constant high quality with every harvest. The result is a young, elegant wine that is classic with a great freshness, acidity and great drinkability.

GRAPE: barbera.

AGING: 6 months in stainless steel tanks.

COLOR: intense ruby red, with characteristically purple reflections.

AROMA: notes of flowers and red fruits, with a light hint of spice.

TASTE: good structure, soft, pleasant, and harmonic; well-balanced.

PAIRINGS: excellent with finger food, pasta, risotto, barbecue, and cheeses, this is a classic wine that pairs well with every course.

AZIENDA AGRICOLA MALGRÀ SS

Via Nizza, 12 - 14046 Mombaruzzo (AT)

Tel +39 0173.619119 | Fax +39 0173.619931

info@malgra.it - www.malgra.it