



MALGRÀ

BARBERA D'ASTI DOCG SUPERIORE "FORNACE DI CERRETO"

This wine is obtained from grapes cultivated in the vineyard called "Fornace di Cerreto" located in Nizza Monferrato along the right bank of the Belbo river, at 160 m above sea level. The area is recognized as producing very high quality wines of this denomination. The name of the vineyard, which means "Oven of Cerreto", comes from an ancient brick oven that was once located here. The soil is composed by limestone and clay. "Fornace di Cerreto" is a wine with a good body and intense aromas, characteristically spiced.

GRAPE: barbera.

AGING: 12 months in tonneaux and 12 months in the bottle.

COLOR: intense ruby red, with a tinge of violet.

AROMA: fine and complex, with notes of mature red fruits, violets, and marasca cherries.

TASTE: velvety, elegant, and well-balanced, with a good acidity and a rich, persistent finish.

PAIRINGS: excellent with appetizers, pasta, roast beef, barbecue, and cheeses.

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