

CONVIVIUM

Barbera del Monferrato Superiore

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA



Like the best ideas are born in slow time in a continuous exchange of moods and impressions, so our Convivium is born and grows in dialogue with small oak bariques until maturity, when, in the past to sharpen the bottle is left soothed by the notes of those who knows decant.

CLASSIFICATION: Barbera del Monferrato Superiore DOCG.

NAME: Convivium.

Technical Notes

GRAPE VARIETY: Barbera.

PRODUCTION AREA: our vineyards Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: traditional method with maceration on the skins for 10 days and frequent délestages and punching down.

AGEING: 24 months in barrel and 6 months in bottle at least.

SENSORY NOTES: bright garnet colour, fragrance of ripe red fruits plum and cherry, with a hint of vanilla and toast. In the mouth it has great body, balanced, elegant, with a long finish and soft tannins.

PAIRINGS: excellent with great strong meals, red meats, roasts, game, aged cheeses.

SERVING TEMPERATURE: 18-20°C.

HOW TO CONSERVE IT: if stored in a cool dark and dry place at 10-18°C, bottles keep unaltered for 10 years or more.

FORMAT: 0,75L - 1,5L

Azienda Agricola Beccaria Davide

Via Giovanni Bianco n. 3 - 15039 Ozzano Monferrato (Al) Italia

Tel./Fax +39.0142.487321 www.beccaria-vini.it - beccaria@beccaria-vini.it