

EVOÈ

Barbera del Monferrato

DENOMINAZIONE
DI ORIGINE CONTROLLATA



We chose a name that does not simply label our Barbera but rises a tribute to Barbera del Monferrato region The Barbera.

CLASSIFICATION: Barbera del Monferrato DOC.

DOC NAME: Evoè.

Technical Notes

GRAPE VARIETY: Barbera.

PRODUCTION AREA: our vineyards in Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: traditional method with fermentation on the skins for 8-10 days.

AGEING: in stainless steel tanks and in bottle for 4 months at least before marketing.

SENSORY NOTES: deep ruby colour, with bright garnet shades, vinous fragrance with distinct ripe fruit flavour, cherry, plum, blackberry. Its taste is dry, frank, full bodied, well-balanced, pleasant with a smooth finish. Good for immediate drinking, but can also benefit from a few additional years of ageing.

PAIRINGS: wine for the whole meal, perfect both with red and white meats medium aged cheeses and game.

SERVING TEMPERATURE: 16-18°C.

HOW TO CONSERVE IT: If stored in a cool dark and dry place at 10-18°C, bottles keep well for 4 to 5 years.

FORMAT: 0,75L

AZIENDA AGRICOLA
BECCARIA
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vini DOC del Monferrato

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