

# 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**  
CASCINA MOSSA  
vini DOC del Monferrato

### Azienda Agricola Beccaria Davide

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

Tel./Fax +39.0142.487321 [www.beccaria-vini.it](http://www.beccaria-vini.it) - [beccaria@beccaria-vini.it](mailto:beccaria@beccaria-vini.it)