

# LIBET

**Monferrato**

DENOMINAZIONE  
DI ORIGINE CONTROLLATA

**Rosso**



*Libet is our Nebbiolo:*

*liking in latin language, I like in socials, pleasure of wine.*

*From language to taste is an immediate pleasure.*

**CLASSIFICATION:** Monferrato Rosso DOC.

**NAME:** Libet.

## Technical Notes

**GRAPE VARIETY:** Nebbiolo.

**PRODUCTION AREA:** our vineyards in 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:** 12 months in barrel and 6 months in bottle at least.

**SENSORY NOTES:** bright garnet colour, fragrance of red fruits with floral notes of violets and spicy of liquorice and vanilla. In the mouth it has great body, velvety, balanced, elegant with a long finish.

**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.

**FORMAT:** 0,75L

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