

LIBET

Monferrato

DENOMINAZIONE
DI ORIGINE CONTROLLATA

Nebbiolo



Libet is our Nebbiolo:

liking in latin language, I like in social media, 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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