

LA MOSSA

Piemonte
Barbera

DENOMINAZIONE
DI ORIGINE CONTROLLATA



The historical name of our farm gives its name to this Barbera which tickles the palate and gives a playful shake to everything.

CLASSIFICATION: Piemonte Barbera DOC.

NAME: La Mossa.

Technical Notes

GRAPE VARIETY: Barbera.

PRODUCTION AREA: our vineyards in Monferrato.

SOIL: calcareous clay.

TRAINING SYSTEM: Guyot.

VINIFICATION: traditional method with a short fermentation on the skins.

AGEING: in stainless steel tanks and in bottle for 2 month at least before marketing.

SENSORY NOTES: ruby red colour, vinous and fruity bouquet: cherry and berries. In the mouth is pleasantly lively with fresh and medium body.

PAIRINGS: its simplicity and immediacy make it the perfect match for every meal. Perfect with charcuterie, various kinds of meat, medium aged cheeses.

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 3-4 years.

FORMAT: 0,75L

AZIENDA AGRICOLA
BECCARIA
CASCINA MOSSA
vini DOC del Monferrato

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