

BARBARESCO DOCG MONTERSINO • AD ALTIORA



The **KING** of the viticulture of Alba is the grape **NEBBIOLO**. The **MOST WORLD FAMOUS WINES** originate from it. Barbaresco is certainly one of them.

The **BEST EXPOSED** vineyards of **BRIC MONTERSINO** are always devoted to Nebbiolo to obtain the **FULL RIPENING** of the grape in the advanced autumn (around the second half week of October) .

THE ALCOHOLIC FERMENTATION occurs **IN STAINLESS STEEL TANKS**, for a period of time necessary to extract compounds useful to its refinement. The **DRAWN OFF WINE** is poured into **BARRIQUES** (special barrels of French oak-wood), where it stays for a **FEW MONTHS**. During this time of refinement the **MALOLACTIC FERMENTATION** and **IMPORTANT REACTIONS OF CONDENSATION** between anthocianins and tannins take place. After the wine can be bottled and is ready to drink.

The Barbaresco MonTERSINO "**AD ALTIORA**"(*) has at sight a **DENSE GARNET RED** colour with **LIGHT ORANGE REFLECTIONS**; it offers a wide and full fragrance of **SPICES** and **LICORICE**. Its flavour denotes a **FULL BODIED** wine with **SWEET TANNINS** that bring to a **LONG AND RICH ENDING**.



VINE:	Nebbiolo
SOIL:	calcareous
ALTITUDE:	300 m above sea level
EXPOSITION:	south
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	56 hl
VINTAGE:	first half of October
VINIFICATION:	traditional with maceration
REFINEMENT:	in wood
REFINEMENT IN BOTTLE:	12 months
ALCOHOLIC CONTENT:	14 - 14,5 %
SUGAR:	2 g/l
EXTRACT:	28 - 30 g/l
PH:	3,6 - 3,7
ACIDITY:	5,3 - 5,5 g/l

PAIRINGS

Barbaresco "Ad altiora" is suitable for second courses (red meat roasts, roast games) and ripe cheeses.

*Ad Altiora is a Latin exclamation indicating the peculiarity of this wine that year after year will raise its organoleptic properties always aiming higher.