



Genevrina

A wine that embodies the essence of Monferrato, the warmth of its alcohol content intensifies on the palate, providing a good body and ending with a slightly tannic finish that perfectly encapsulates the classic characteristics of this grape variety



Piedmont, Italy.
Denomination: Barbera del Monferrato DOC 2022



Barbera



Enologist: Donato Lanati



Clayey soil with parts of marl



Fermentation with skins carried out at controlled temperature at 24°C for 6-7 days, followed by removal of the skins. At the end of malolactic fermentation: racking and removal of the lees



Aging in steel



Intense ruby red



Black cherry, plum and sweet spices



Fruity, vibrant acidity, soft tannins, persistent



All-purpose wine



ABV: 15%



Tenuta Genevrina

Strada Rosignano, 9
15039 Ozzano Monferrato (AL)

+39 334 582 7305
info@tenutagenevrina.com