



ETTORE

The wait behind the guard, the power in the attack. A rugged character softened by time. A wine with an intense soul, aged in wood, to be discovered sip by sip.



Piedmont, Italy.
Designation: Barbera del Monferrato Superiore DOCG 2023



Barbera



Enologist: Donato Lanati



Clayey soil with marl components



Fermentation with skins carried out at a controlled temperature of 24°C for 7 days, followed by skin removal. After malolactic fermentation: racking and removal of lees for subsequent transfer to wood



Aging in barrique



Intense ruby red



Fruity aromas of cherry and ripe plum. Toasty and ethereal notes blend with spices, vanilla, and tobacco



Structured, warm, and velvety. Long and persistent



A wine to accompany succulent meats, game, and aged cheeses. Perfect for special occasions or sophisticated tastings



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