TENUTA GENEVRINA



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 2023

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 with violet reflections

Blackberry and cherry

Fresh, balanced, with good acidity and fruity finish

All-purpose wine



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