



Castello di Uviglie

VITICOLTORI DAL 1491




**BARBERA PICO GONZAGA 2012**

A DOCG level superb expression of all that Barbera from Monferrato has to offer. A perfect balance of tannins and acid yield a wine of unique character. Castello di Uviglie is in Monferrato which was recently declared a Unesco World Heritage site.

<b>GRAPE VARIETIES</b>	100% Barbera
<b>TASTING NOTES</b>	Rich fruit flavors, bright acidity, velvet tannins and an excellent long finish
<b>DENOMINATION OF ORIGIN</b>	DOCG
<b>PRODUCTION METHOD</b>	Destemmed, fermentation to controlled temperature of 82-83 °F, 15-20 days skins contact, maximum color and body extraction using delestage system. Malolactic fermentation completely made in wood at 68 °F temperature. Aged in French tonneaux (500 liter) for at least 20 months. Bottling then aging in bottle for an additional 6 months.

**ABV 13.0 %**

**BOTTLE SIZE 750 ml**

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