



Castello di Uviglie

VITICOLTORI DAL 1491



**LE CAVE BARBERA DEL MONFERRATO 2013**

Gambero Rosso granted this wine Tre Bicchieri and said it was “complex and elegant with an exceptionally long finish.” 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>	As befits this wine from Monferrato, a more refined Barbera that’s extraordinarily food friendly.
<b>DENOMINATION OF ORIGIN</b>	Barbera del Monferrato D.O.C.
<b>PRODUCTION METHOD</b>	Hand-harvested, destemmed, fermentation to controlled temperature of 26-28 °C (79-82°F), 10-15 days’ skin contact for maximum color and body extraction using delestage system. Malolactic fermentation takes place in neutral cement tuns then decanted in 25/30 hl French oak barriques and aged for 12 months.

**ABV 14.0 %**

**BOTTLE SIZE 750 ml**

**IMPORTER:** **wBevology** (d/b/a S.P. Raye LLC)

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