



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.

GRAPE VARIETIES	100% Barbera
TASTING NOTES	As befits this wine from Monferrato, a more refined Barbera that’s extraordinarily food friendly.
DENOMINATION OF ORIGIN	Barbera del Monferrato D.O.C.
PRODUCTION METHOD	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

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