



Marco Bonfante S.r.l.



# Menego

Barbera d'Asti  
D.O.C.  
Superiore

**VARIETAL:** Barbera

**ZONE OF ORIGIN:** Typical vineyards in the commune of Nizza Monferrato

**HARVEST:** During the first half of October

**VINIFICATION:** Traditional with fermentation on skins for 12 days and 12 months in 225 litres Tronçais and Allier oak barrels

**COLOUR:** Deep purple with some garnet-red reflections

**ALCOHOLIC CONTENT:** from 13,5% vol. to 15% vol.

**TOTAL ACIDITY:** from 6,2 to 6,6 gr/l

**BOUQUET:** It presents an intense aroma of red fruit, berries and raspberries, coffee and cloves, with a slight hint of vanilla due to its refinement in noble oak barrels.

**TASTE:** Velvety, well-rounded, harmonious, with a pleasingly fresh vein in the long-lasting finale

This wine, produced in our own vineyards, remains in 225-litre oak barrels for 10-12 months of its life, and its from the oak that it receives noble tannins, which mature in the bottle, coming together and bestowing upon the wine its characteristic perfumes and aromas; in fact, one can perceive hints of vanilla denoting a good refinement in barrique. It goes splendidly with savoury dishes such as roasts, pork, salamis and meat in general, along with cheeses, risotto and pasta. Best served at a temperature of around 18°C