



Azienda Agricola
PEROCCHIO

Barbera del Monferrato D.O.C.

Production area: Vaglio Serra and Vinchio (AT)

Variety: 100% Barbera

Alcohol degree: 13,5 % vol.

Vinification: careful and controlled vinification in vetrified concrete barrels.

Organoleptic characteristics

Color - Type: ruby red; slightly sparkling.

Bouquet: vinous and intense with fruity notes.

Taste: dry, structured and well-balanced.

Gastronomic matches: it is ideally suited for traditional starters, first important dishes, red meat and grilled meats.

Tasting temperature: to serve at 16-18°C.



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