

LA SMILLA

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VINEYARD

Exposure and Altitude	South-West 270 m above sea level
Type of Land	Clay and limestone
Average Age of Vines	25 years
Training System	Guyot

GRAPES

Blend	Barbera 100%
Yield per hectare	80 Ql per Ha
Harvest period	Early october
Harvest method	Grapes are harvested by hand in a box

WINE

Vinification

Fermentation Tanks	Traditional maceration of the skins with frequent mixing in the early days
Length of Fermentation	Stainless steel and cement
Malolactic fermentation	15 days
Method and length of refinement	Yes
	Sur Lies 2 months

BOTTLE

First year of production	1986
Classification	Barbera del Monferrato Doc
Bottling period	Following summer after the harvest
Length of refinement in barrel	9 months
Length of refinement in bottle	3 - 6 months
Placing on the market	Autumn

AT THE TABLE

Consumption time	36 - 48 months
	Harmonious and complex, after a year in the bottle it starts to show its merits
Colour	Ruby red
Aroma	Morello cherry, full-bodied
Taste	Tannic, full, slightly tart
Pairing	Recommended with main courses and game
Temperature	16 - 18 °C

Barbera del Monferrato Denominazione di Origine Controllata