

LA SMILLA

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VINEYARD

Exposure and Altitude

Type of Land

Average Age of Vines

Training System

South-West 270 m above sea level

Clay and limestone

25 years

Guyot

GRAPES

Blend

Yield per hectare

Harvest period

Harvest method

Barbera 100%

80 Ql per Ha

Early october

Grapes are harvested by hand in a box

WINE

Vinification

Fermentation Tanks

Length of Fermentation

Malolactic fermentation

Method and length

of refinement

Traditional maceration of the skins

with frequent mixing in the early days

Stainless steel and cement

15 days

Yes

Sur Lies 2 months

BOTTLE

First year of production

Classification

Bottling period

Length of refinement in barrel

Length of refinement in bottle

Placing on the market

1986

Barbera del Monferrato Doc

Following summer after the harvest

9 months

3 - 6 months

Autumn

AT THE TABLE

Consumption time

36 - 48 months

Harmonious and complex, after a year

in the bottle it starts to show its merits

Ruby red

Morello cherry, full-bodied

Tannic, full, slightly tart

Recommended with main courses and game

16 - 18 °C

Colour

Aroma

Taste

Pairing

Temperature

Barbera del Monferrato Denominazione di Origine Controllata