



## PICO GONZAGA BARBERA D.O.C.G. 2014

“In the space of just a few years, Simone Lupano has made Castello di Uviglie a benchmark winery for Monferrato Casalese” and he has grabbed a bunch of Tre Bicchieri awards along the way. Pico Gonzaga is no exception. Characterized by high acidity and intensely purple hues, Barbera represents a great way to expose customers to authentic Italian wines with heritage and finesse.



Grape Varieties	100% Barbera
Tasting Notes	Rich fruit flavors, bright acidity, velvet tannins and an excellent long finish.
Denomination of Origin	DOCG
Production Method	Manual and selective harvesting. Destemmed, fermentation to controlled temperature of 82-83°F, 15-20 days skin contact, maximum color and body extraction using delestage system. Malolactic fermentation completely made in wood at 68°F. Aged in French tonneaux (500 liter) for at least 20 months. Bottling then aging in bottle for an additional six months.
ABV	13.0%
Bottle Size	750 ml
Accolades	Tre Bicchieri

### IMPORTER:



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