



**CECILIA MONTE**  
*Vitultrice in Neive*



**Barbera d'Alba**

**Maria Teresa**

**Vine:** 100% Barbera cultivated in a single vineyard with average age of the vine rows of approx. 50 years. Each hectare has a planting density of approx. 5,000 plants, with an average production of approx. 7,000 kg of grapes. The harvest takes place in the first half of October. Fermentation of the must, in contact with the skins, lasts for approx. 6/7 days at controlled temperature. Frequent pumping over encourages optimal extraction of colour and fragrance. After racking, the malolactic fermentation process is started and carefully followed with subsequent ageing in wood, modulated according to the needs of the year available.

**Initial suggested serving temperature: 17/18°**



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