

First label in 1991

... characteristics of the vineyard ...

Variety: 100 % barbera

Planted in: 1935

Surface: 2 hectares

Density of vines per hectare: 8000

Growing system: Guyot

Pruning method: 1 shoot with 8 buds

Height: 280-300 meters

Exposure: south-east

Composition of the soil: calcareous, sandy

Muntrive'®

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

... the work in the cellar ...

Fermentation with the skins: 12-15 days

Method of fermentation: traditional technique of submerged cap

Refinement in wooden barrels: 1 year in French oak barrels with a capacity of 500-700 litres

Refinement in the bottle: 12-18 months

Muntrivè reaches its climax 5-6 years after the harvest and stays there for at least 10 or 12 years, according to the harvest. The wine has more tannin than the other crus and needs more time to reveal its taste and rich balsamic bouquet

Medium production: 9000 bottles.

What wine guides say

2007: Flavours of minerals, tamarind and mulberries. Both strong and fresh, with hints of black cherries almost to chew. (*Duemilavini*)

2006: Very inviting deep red colour, scents of mature fruits - cherries and red currants - with hints of cocoa and coffee. Full-bodied, savoury, with a harmonious finish. (*Vini d'Italia del Gambero Rosso*)

2005: Very deep ruby red with violet highlights. Delightful scent of sour cherries and strawberries with notes of cocoa and vanilla. On the palate, the wine is energetic and supple with a refreshing acidity. (*Vini d'Italia del Gambero Rosso*)

2004: Lively ruby red. Notes of fresh mint, thyme and liquorice. The taste is vividly fresh with clear hints of tannin and glycerine. Typical. Tasty and dry finish. (*Duemilavini*)

2003: Intense ruby red. Floral and balsamic. Fresh, with hints of red currant. (*Duemilavini*)

2000: Notes of red fruits, nice texture. Savoury on the palate. (*Vini d'Italia del Gambero Rosso*)

1999: The exciting, gutsy Muntrivè '99 is rich garnet in appearance and offers a nose of resin, dried mushrooms and rainsoaked earth over varietal ripe fruit. (*Vini d'Italia del Gambero Rosso*)

1998: The nose is dominated by sweet spices but the palate is powerful and dry. (*Vini d'Italia del Gambero Rosso*)

1997: Deep garnet red colour, elegant wine with good intensity and characteristic notes of cherries. On the palate the wine is balanced, direct and very pleasant, of outstanding persistence. (*Vini d'Italia del Gambero Rosso*)

1996: Earthy fragrances, soft tannins perfectly amalgamated with the juicy taste. (*Vini d'Italia del Gambero Rosso*)

1993: Full-bodied and full-flavored with apple-cinnamon overtones and a trace of strawberry, well-integrated tannin and good length. (Clemens, *The Food & Beverage Journal*)

1992: Very elegant and with a wide and charming finish. (*Vini d'Italia del Gambero Rosso*)

