

MASSIMILIANO VIVALDA

Il Clumbé

Origin: Italy

Location: Nizza Monferrato

Variety: 100% Barbera

Appellation: Barbera D'Asti D.O.C.



Characteristics: Intense ruby red with live and intense purple reflexes; on the nose it's complex, caressing intense, predominating plum and spice notes, rich in small fruit and cherry; on the palate it is full and rich, surrounding, elegance, greatly harmonious and integral. It's a wine with spectacular fruity fragrance, intense, delicate and well rounded taste.

Vine Training Method: Guyot.

Harvest Period: 5/15 October.

Maximum Yield: 60 quintals per hectare, corresponding to 50 hl/ha approximately 215 cases/acre

Minimum Alcohol: 14,0 % vol.

Total Acidity: 6 %

Fermentation: 8/10 days in contact with the skins at 28°/30° C.

Maturation: At least 6 months in steel /undergoes malolactic fermentation

Refinement: At least 6 months in the bottle..



3038 NW 82 Ave. Doral. Fl, 33122

Office: (305)537.30.51 | Fax: (305) 537.30.53

www.worldwineandfood.com

