OTTOSOLDI

OTTOSOLDI BARBERA DEL MONFERRATO

MONFERRATO • PIEDMONT • ITALY • EUROPE

TECHNICAL DETAILS

The Estate
Ottosoldi is a young Piedmontese winery founded by 2 talented and passionate brothers, Stefano and Massimo Moccagatta. They created 'Ottosoldi' as a niche brand that ties together tradition, terroir, and the production of quality wine. Their grandfather, who purchased the small plot of land they now cultivate to make this very wine, referred to the land as 'Otto soldi' (eight coins), the expression signifying that it was worth a fortune.

Wine Making
Vinification process was a soft crushing, fermentation at controlled temperature in stainless steel tanks. Malolactic fermentation. Partially aged in oak barrels for at least 12 months.

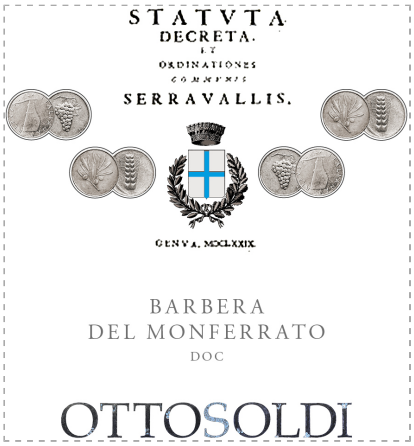
Food Suggestions
Pairs well with pasta, veal, pork, deer, venison, and poultry dishes.

TASTING NOTES

Intense ruby red color. Very fine perfume, deep and wide with red fruit, mint and vanilla scents. Full flavor, soft and rich, with a fresh and fruity final note.

85% Barbera & 15% Merlot grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: Red

REVIEWS

James Suckling | 93

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