A journey through the discovery of Barbera by Tenuta Montemagno

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In Piemonte, in the Asti province, **Barbera has always been "The red wine", particularly in Monferrato** where we can find a trace of the cultivation of this ancient vine variety since the XVI century. It is a territory that offers unique landscapes and cultural scenarios and, because of that, it has been recognized as **Patrimonio dell'Unesco since 2014.** The Barbera d'Asti is a wine that has been able to evolve through time and find important recognitions on an international base due to the producers' tenacity. In fact, producers have always believed in this "pop" vine variety, which is also versatile and they have constantly invested in both the vineyard and in the cellar.

Among the Monferrato interpreters there surely is a company that was able to transform the Barbera d'Asti in a distinctive

sign of their production, elevating the territory's reputation in the whole world. **Tenuta Montemagno** finds itself **in the very heart of Monferrato, among 100 territory hectares, 20 of which are dedicated to the wine production**. It's the home of **6 Denominations**: DOCG and DOC (**Barbera d'Asto, Ruchè di Castagnole Monferrato, Grignolino d'Asti and Malvasia di Casorzo, Monferrato Bianco and Monferrato Rosso**). Among these, the Barbera d'Asti has its own declensions: Mysterium – Barbera d'Asti superior DOCG – and Austerum – Barbera d'Asti DOCG.

Together we will find out more about these two profound and truthful wines.



he Austerum etiquette are grown in 1,5 hectares with South – South West exposition with a 25 average age in a full expression of their strength and finesse. The grapes, once they're harvested manually in their full maturity, can originate a wine that will rest for 6 months in barrique and then continue their perfection in the bottle. Austerum has tasting notes typical of the Barbera d'Asti, universally **appreciated for its pleasant mouth and its ductility in cooking combinations**. To an olfactory analysis, the intense red color with violet reflexes introduces an intense perfume with cherry, currant, raspberry, mixed berries and green pepper notes. The palate is rolled up with a soft and silky taste with delicate notes of red fruits, currant, raspberries and an intense spicy note with licorice as a closure. The Barbera D'Asti Austerum is also extremely ductile in combinations: from first piemontese dishes – raviolini del Plin, agnolotti

with roasted sauce with important condiment. But it is not just that, the most curious palates may also like the passion it has when combined to salted green codfish.

The tasting of these wines must be an **emotional experience** according to Tiziano Barea: “you will be bewitched by the intense perfumes and the aromas of our Barbere. These wines, like the others of the selection, are born from **our effort to innovate, starting from the sulfite standards**. To us, **wine is Passion, Culture and Tradition** that keeps **evolving along the road toward innovation**”, concludes Barea.