Amonte

Barbera Amonte 2025



RED STILL WINE | ITALY | PIEMONTE | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Barbera (100%)
CLOSURE	Screw cap
SKU CODE	66176125
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.5
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	3.2g/l
SKU	66176125

TASTING NOTE

Bright, juicy red cherry and raspberry, with violet lift, subtle spice and a hint of earth. Fresh acidity drives a medium-bodied palate, balanced by supple tannins and a savoury finish. Lively and food-friendly, it has a lingering finish and depth.

VITICULTURE

Barbera thrives inVolpi's sunny vineyards, where warm days encourage full ripening while cooler nights help retain the grape's naturally vibrant acidity. Vines are carefully managed for balanced yields and healthy fruit, with harvesting timed to capture ripe berry flavours, freshness and aromatic intensity.

VINIFICATION

Made with selected grapes from the Monferrato area and vinified in stainless steel with no contact with wood, for a fruit-forward and pure style.

FOOD MATCHING

A good match for meaty dishes such as stew, casserole and steak and kidney pie. Pairs well with pasta, pizza, grilled meats or mature cheese.