



Marco Bonfante S.r.l.

Menego

BARBERA D'ASTI D.O.C.G. SUPERIORE



This wine is the direct thread of the generation change in the Bonfante family. “Menego”, in fact, was Domenico's nickname, Marco and Micaela's father, who passed away in 2000.

Marco and Micaela chose the grape variety they are more bound to, Barbera, and they decided to dedicate this wine to whom came before them at the guide of the winery. Influential, frank, firm but also pleasant and intense. “Menego” is today what Domenico was yesterday.

GRAPE VARIETY: 100% Barbera

VINEYARD: The soil is rich of calcareous clay marl. Exposition: south, south-east. Altitude: 250 mt. asl. The microclimate is influenced of sea winds which favour the integrity and the ripening of the grapes. The good temperature range allows to have fragrant, fine and elegant wines.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Last week of September

Yield per hectare: 50hl/Ha

WINEMAKING: The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the Menego ages 12/15 months in used French oak barriques. Before putting it on the market, the wine stays in the bottle in our cellar at controlled temperature (12°C) for 12 months.

TASTING: In the glass the Menego shows in an intense purple-red. In the nose it has intense scents of cherry, blueberry and marasca cherry, with a slight wood note due to the ageing in French barriques. With the long refinement in the bottle it will develop aromas of coffee and cocoa. On the palate it is structured, velvety with a slight tannic note. The great balance between acidity, body and alcohol makes this Barbera a wine which can be stored for over 10 years.

Service temperature: 16°-18°(62°F-66°F)

Food pairing: We recommend the Menego with typical dishes of the Piedmont tradition like the tajarin with boar meat ragout, veal “stracotto” with Barbera, braised meat, game and ripened cheeses.