

# L'ANTAGONISTA

## Monferrato Nebbiolo Doc



### TENUTA LA MERIDIANA

ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-sandy  
**Altitude:** 230 m  
**Vines per hectare:** 5000  
**Yield per hectare:** 7,5 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** South-East



**Varieties:** Nebbiolo 100%



**Vinification:** Hand-harvested grapes in 18 kg crates are gently destemmed and transferred into stainless steel tanks, where fermentation takes place at a controlled temperature. After approximately 5 days, the wine is racked off. Malolactic fermentation and aging occur in stainless steel for around 10 months, with periodic bâtonnage. Following bottling, the wine rests for at least an additional 6 months before release.



**Alcohol:** 13/14% vol



**Tasting notes:** Light brick-red in colour, with expressive balsamic notes of eucalyptus and mint, complemented by aromas of small red berries. On the palate, it is fresh and approachable, with soft, rounded tannins and a return of its fruity character.



**Typical pairings:** Aperitifs, meat-based pasta dishes, rich or oily fish.

**Top pairings:** Cured meats.

**Unusual pairings:** Lake fish.



**Serving T°:** 12-18°C