

Impetus Monferrato DOC Rosso

Piedmont's best wine producers are expertly using traditional barrel techniques to soften out their acidic Barbera wines, and Roberto Urscheler is no exception. Introducing into his wine production techniques that his grandfather used and combining this with lower yields, he has produced 'Impetus' a full flavour powerful wine that is destined to age. Roberto is passionate about this wine, using only the finest hand-made Allier wood barrels; the extended oak aging gives this wine strength and complexity. Impetus is a non-varietal made from the best of crop Barbera d'Asti grapes grown in Roberto's family vineyard. Impetus represents an affordable quality Barbera that can be aged for up to 10 years. It is a safe choice for both knowledgeable and less knowledgeable consumers.

"The fermentation is led with a total respect for tradition; e.g. oxygenation and extraction of colour from grape skins in barrels that are absolutely hand made. The specific wine-making style, directly in wooden vats, represents without any doubt the optimum for producing great red wines like Impetus, destined for ageing." Roberto Urscheler

Deep ruby-red colour, with violet hues; a rich, strong, austere, velvety, full-bodied wine, perfectly balanced, harmonic, intense with a fine bouquet of vanilla, blackberry, liquorice, spices and notes of violet. Impetus has strength, legs, complexity and harmony; it gives a great long lasting finish. Best with strong meats, game, seasoned cheese, "agnolotti", roasted beef, it can also be appreciated as an after dinner drink.

To maximise your enjoyment of this wine it is very important to allow it to breathe before consumption. It should therefore be opened and if possible, decanted at least two hours before drinking.

PRODUCER	Roberto URSCHELER
Variety of grape	100 % Barbera d'Asti
Production area	Mombaruzzo
Appellation	Monferrato Rosso DOC
Alcohol Volume	14%
Soil	Calcareous, clayey
Harvesting	Mid October
Fermentation	8 - 10 days
Ageing before release	Minimum 1 year
Bottling	After ageing
Serving temperature	18-20°C

