

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.

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

Tasting Notes

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, black-berry, liquorice, spices and notes of violet. Impetus has strength, warmth, complexity and harmony; it gives a great long lasting finish.

Best with strong meats, game, seasoned cheese, "agnolotti", roasted beef; and can also be appreciated as an after dinner drink.

Variety of grapes	100 % Barbera d'Asti
Production area	Mombaruzzo
Appellation	D.O.C.
Alc. Vol.	14,00%
Soil	calcareous, clayey
Harvesting	mid October
Fermentation	8 – 10 days
Ageing	minimum of 1 year
Bottling	After ageing
Serving Temperature	8 – 20 degrees centigrade

NOTE

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



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