



La Luna del Rospo

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Agliano Terme, Piedmont (AT)

Wine-growing Area:

Agliano Terme Monferrato astigiano

Organic since 1994

"La Luna del Rospo" was founded in 1994 and since the beginning it has paid the utmost attention to their vineyards in order to obtain the most extensive and alive biodiversity possible with the conviction that to obtain a great, special quality in

the glass, caring for the environment and plants is fundamental. The farm is located in Monferrato Astigiano, in Agliano Terme, lands from which the most elegant Barbera wines are traditionally obtained.



deep-rooted

Silente • Barbera d'Asti DOCG

Type: Red

Varieties: 100% Barbera

Production techniques: ageing in steel and bottling no earlier than a year after the harvest. After a short two-month rest period in the bottle, this wine is ready for the market.

Tasting notes: ruby red wine with violet highlights, fruity bouquet with notes of fresh fruit, especially red berry, cherry and plum. The taste is dry, sapid, with good structure and persistence, pleasant and easy to drink.

Serving technique with pairing notes: wine goes well with the most varied combinations, ideal for any meal. Excellent with appetizers, pastas, soups and main courses as well as fresh and blue cheeses.

Interestingly: this wine is the classic Barbera, as tradition dictates. A great "no frills" quality: true, direct and authentic. From this characteristic comes its name: if it were a person, it would be "peaceful" ("Silente" in Italian), said about someone who does not need to be noticed "with fanfare", who knows its value well without shouting it to the four winds. Loved by both the occasional drinker and the expert connoisseur. Appreciated by wine bars and restaurateurs for its "easy consumption", its immediate opening and its ability to present itself in all its organoleptic amplitude as soon as it is uncorked, and last but not least its favorable price-quality ratio.