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Elio Perrone, Castiglione Tinella (Piedmont)

Barbera d'Asti Mongovone DOCG

Vintage	2024
Winemaker	Elio Perrone
Region	Piedmont
Alcohol	15.5% vol.
Grapes	100% Barbera

Winemaking

The Barbera d'Asti Mongovone is produced from 80-year old vines in the parish of Isola d'Asti. Following traditional fermentation, the wine matures for 12 months in barriques, followed by a short duration of maturing in bottles.

Our tasting note

The Barbera d'Asti has a deep, dark and intensive colour. Its nose takes one by surprise with hints of spices such as cinnamon and vanilla, as well as plums and blackberry. The Barbera d'Asti is soft, juicy and comes alive on the pallet with a taste similar to blackberry jam, good integrated wood and long-lasting finish.

Elio Perrone

The Perrone family has been producing wine on the stunning hills of Castiglione Tinella since the end of the 19th century. Stefano Perrone, member of the fourth generation, took over the 8.5 hectare estate from his father Elio in 1989. His vision: To produce wines that are an expression of their individual vineyards with tireless passion and commitment. Today, the products of the winery range from expressive Moscato d'Asti to top quality Barbera. These are oenological gems born of knowledge that dates back over a century, combined with the dynamic and innovative spirit of Stefano and his late wife Giuliana.



Suitable with

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