

BARBERA D'ASTI D.O.C.G.

GRAPE TYPE

Barbera

PRODUCTION AREA

Production area of Barbera d'Asti D.O.C.G.

HARVEST

Manual, first half of October.

WINE-MAKING PROCESS

Destemming and fermentation in stainless steel vats for about 10-12 days.

AGEING

After malolactic fermentation, the wine is aged in stainless steel vats until it is bottled.

PAIRINGS

Perfect accompaniment for appetizers, pasta and risottos, white and red meat main courses and aged cheeses. Its high acidity makes it perfect with particularly rich and flavoursome dishes.

SERVING TEMPERATURE

16°-18°C

FEATURES

Deep garnet red colour, clear and transparent.
Pleasant aroma of fruit and vegetables, of good intensity and persistence.
The taste is crisp with pleasant hints of berries, cherries and sweet spices.
Good body, full and dry.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

