

BARBERA D'ASTI DOCG



CURIOSITY: with Sangiove grape it is the most cultivated vine in Italy. Recognized as DOC since 1970, the controlled and guaranteed origin denomination "Barbera d'Asti" was established only in 2008.

DENOMINATION: Barbera d'Asti Docg

GRAPE: Barbera 100%

VINEYARDS: Cru in the village of Aramengo

TRAINING SYSTEM: traditional guyot

HARVESTING: manual at the end of September, beginning of October

VINIFICATION: destemming, crushing and fermentation on the skins for about 10 days at a controlled temperature of 26-28C°. After a few rackings and malolactic fermentation, the wine is aged for at least 6 months in steel and then around 2 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

- **COLOUR:** deep ruby red, tending to lighten with ageing

- **SCENTS :** vinous, intense, with hints of red fruit

- **TASTE:** elegant, balanced and persistent

FOOD PAIRINGS: suitable for the whole meal, excellent with important first courses and red meats

IDEAL SERVING TEMPERATURE: 18°C