



CASCINA QUARINO®

BARBERA D'ASTI DOCG "BRAIA" ROVERE



CURIOSITY: BRAIA why?

BRAIA is the name of the only vineyard from which the grapes to obtain this wine come. It will be able to give interesting satisfactions to the more patient drinkers even after a few years of aging in the bottle

DENOMINATION: Barbera d'Asti Docg

GRAPE: Barbera 100%

VINEYARDS: Cru in Braia di Aramengo d'Asti

TRAINING SYSTEM: traditional guyot

HARVESTING: manual in boxes, in the first half of October

VINIFICATION: destemming, crushing and fermentation with maceration on the skins for about 15 days at a controlled temperature of 26-28°C. The aging is in large oak barrels and then in bottle for at least 6 months

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: very intense ruby red
- BOUQUET: ample, with numerous hints of ripe red fruit
- TASTE : full, soft, elegant, balanced and persistent

FOOD PAIRINGS: suitable with roasts, boiled meats and aged cheeses

IDEAL SERVING TEMPERATURE: 18°C

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