



## CIÒT

**Appellation:** Barbera d'Asti D.O.C.G. Superiore

**Grape variety:** Barbera 100%

**Training system:** Guyot

**Plant density:** 4500 plants/ha

**Age of strains:** 35 years

**Positions:** hillside

**Exposure:** south/ southwest

**Soil:** clay and limestone

**Average yield per hectare:** 65q/ha

**Vinification:** is traditional with maceration on the skins for 15 days at a temperature of 28-30 °C. The aging takes place two years in wooden barrels in which the wine is further enriched by the robust structure and evolves in a complex and elegant wine.

**Colour:** ruby red with garnet more evident with age.

**Bouquet:** vinous with a distinctive aroma, tending the etheric with refinement combined with delicate hints of vanilla and woody.

**Taste:** dry, quiet body, with proper aging more harmonious, pleasant, full avor.

**Alcohol:** 15% vol.

**Serving temperature:** 18 - 20°C

**Best with:** excellent accompaniment with meat, game, roasts, grills, stews and hard cheeses.

**Available sizes:** 0,75l - 1,5l - 3l

