



## BOSCO DONNE

BARBERA D'ASTI DOCG

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### GRAPE VARIETAL

100% Barbera

### SOIL

Limestone- clay

### HARVEST

Manual harvest

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### WINEMAKING AND AGING

Destemming and crushing of the grapes, fermentation in contact with the skins for some days, subsequent ageing in stainless steel for 6 months.

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### TASTING NOTES

Purple-red colour, aromas of ripe red fruit. In the mouth it is enveloping, persistent, intense and with excellent acidity typical of the vine. Ideal with Piedmontese appetizers, agnolotti and not too elaborate meats.

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