



GENIO

BARBERA D'ASTI DOCG
SUPERIORE

GRAPE VARIETAL

100% Barbera

SOIL

Limestone- clay

HARVEST

Manual harvest

WINEMAKING AND AGING

Destemming and pressing of the grapes, fermentation and after racking 18/20 months in small wooden barrels of French Oak.

TASTING NOTES

Dark ruby red colour, aromas of ripe red fruit, vanilla and balsamic notes. In the mouth it is full-bodied, with excellent acidity and verticality on the palate. Ideal with meat-based dishes, roasts, braised meats.

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