

“DESIDERIA” BARBERA D’ASTI D.O.C.G.

GRAPE VARIETY

Barbera 100%

PLACE OF PRODUCTION

Vineyards in the municipality of Nizza Monferrato.

AGEING

Stainless Steel tanks plus 6 months resting in the bottle.

RANGE OF SIZES

Standard 0,75 L – Magnum 1,5 L

ORGANOLEPTIC CHARACTERISTICS

Color

Ruby red.

Aroma

Intense fresh notes of red flowers, fresh violets and roses, followed by a mix of rich fruitiness notes, red cherries and plums, finishing in delicate herbaceous notes.

Taste

Medium body, dry, smooth and warm along of high acidity with low tannins, high minerality and long finish, fresh and well balanced.

Paring food

It goes perfect with first course, red meats, meals with tomato sauces and cheeses.

Pouring Temperature

16-18 °C / 61-64°F