



ca'd'Breia

BARBERA D'ASTI SUPERIORE

The grapes chosen from the best produced by the most oldest and best exposed vineyards of the members of the Cooperative, are used for production of this wine.

The denomination “Superiore” is clearly codified by the procedural guideline : the grapes must have a high natural alcohol and the wine obtained must be aged for at least twelve months , six of which in oak barrels. Our Barbera D'Asti Superiore is aged in a small oak barrels for a variable period of time (six months) determined by periodic tastings. Due to the aging in wood, the wine undergoes evolution of the scent and variation of the color that make it more stable over time.

The Barbera Superiore shows a ruby red color with orange reflections, good structure , intense aroma of fruit and slightly woody; dry and persistent taste.

Grape Variety: 100% Barbera

Vinification: grape pressing without grape stalk and maceration at a controlled temperature in steel wine-maker programmable.

Duration of the wine process: Twelve months at least six in oak barrels

Alcohol: 14,5% vol.

Acidity: 5,40 g./l.

Serving Temperature: 18° C

Our suggestion: tasty main courses with gravy or mushroom.

According to second courses roasts, game, boiled meats and spicy cheese.