

# BARBERA D'ASTI

Denominazione di Origine Controllata e Garantita



**Origine** Italy – South Piedmont (Province of Asti)

**Type** Dry

**Grape Varieties** 100% Barbera

**Type of Soil** Clayey – Calcareous

## Vinification

Grapes are separated from grape stalks and then pressed. Fermentation under controlled temperature. After the tumultuous fermentation, the product continues its evolution with a lighter fermentation until the consumption of the sugars.

## Ageing

1/3 aged in big cask - 1/3 aged in barriques 1/3 aged in steel tank. The part aged in wood becomes soft, velvety and fruity taste which is the main characteristic of this wine.

**Date of Bottling** After 1 year of ageing

## Tasting Notes

**Colour** Ruby red

**Aroma** When it's young the perfume is very intense and vinous, then, during the ageing it evolves spicy notes with complex and ethereal nuances

**Palate** Dry, well bodied with a good acidity, round and harmonic

## Characteristics

### Serving Tips

Serve at 16-18° C. Meat dishes, game, best exalted accompanied with seasoned cheeses.

**Storage** Store in a cool and dry place.



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