



RED WINE / 360° COLLECTION



Al Casò

🍷 BARBERA D'ASTI D.O.C.G.

Colour: bright cherry red.

Aroma: elderberries, peppered strawberry.

Palate: fresh, juicy red berry fruits. A good-bodied, easy drinking wine with a lively finish.

Region: the Monferrato hills in the south of the province of Alessandria Asti, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.

Vineyard: Barbera (grape variety) fruits for the "Al casò" come from the vineyards, in the commune of Alice, with Nizza facing slopes. Piemonte low Guyot trellis. Planting density 4,000-4,500 vines/ha.

Wine making: 5,600 Lt/ha. The fruit was harvested at the end of September. Fermented in stainless steel tanks at 25-30°C. Pressed when dry and racked to stainless steel tank for malolactic fermentation and 5 months ageing prior to bottling preparation.

Analytic data: alcohol 14,5% vol. Total acidity 5,80 g/l.

Packaging: in cases of 6 and 12 x 750-ml bottles cases.