

## Barbera d'Asti docg



### Vineyards

The grapes come from vineyards of our property. The specific proportion from each vineyard varies every year, based on the analytical composition of the grapes, in an effort to keep the sensory characteristics as well as the quality of the product constant.

### Harvest & winemaking

Depending on the season's weather pattern, harvest usually begins between September 10th and October 10th. This wine takes its inspiration from Asti's classic Barberas, which are generally rich in bouquet and colour; they are a perfect accompaniment for starters, first courses, red meat dishes and mature cheeses. Winemaking process: Fermentation in inox-steel vats for about 8 days at max. temperature of 26/27° C. During Maceration, the marcs cap is frequently sprayed with the must in order to attain the maximum extraction.

### Tasting Notes

Ageing potential: This wine can age 3-4 years, depending on the structure, colour, alcohol and acidity specific to each vintage.  
Colour: Ruby red with purple tinges, changing to grenadine after a few years in the bottle.  
Nose: Intense stone fruit (mostly cherries), strawberries, violets, occasionally almonds.  
Palate: Tasty and harmonic. Enjoyable acidity, light but clear tannins, softening with aging.  
Pairings: Best with red and grilled meat, charcuterie and cheese, soups and venison; an ideal match for fat and tasty dishes, which highlight its "mouth-cleaning" properties.  
Serving temperature: 18-20° C.  
Total alcohol: 13 - 13.5% by vol.