

Barbera d'Asti D.O.C.G.



Grape Variety: Barbera

Production process: fermentation with maceration of the crushed grapes for approx. 8 days - Soft pressing of the marcs - Malolactic fermentation of the wine - Finishing in steel vats.

Alcohol: 13% vol.

Sugar Content: 1 gr/l

Colour: Intense ruby red

Bouquet: Intense with delicate notes of red-berry fruits, cocoa and mint

Taste: Sapid with good texture; long and delicate finish

Serving Temperature: 18°-20°C

Food pairings Ideal with red meats, but can be enjoyed throughout most meals