



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



Grape-variety: *Barbera 100%*

Vinification: *Marked by particularly high acidity, the grapes are harvested towards the end of September. The wine then ferments on the skins for between 7 and 10 days, and the entire winemaking process, which lasts around one year, takes place in steel tanks.*

Alc. by vol.: *Varies between 13.5% and 15.5% depending on the vintage.*

Tasting notes: ***Colour:*** *very deep ruby red with purplish highlights.*
Nose: *great intensity, with aromas conjuring up fruits of the forest, including blackberries and red currants.*
Taste: *the good structure shown by its acidity and the aromas featuring on the nose leave a very appealing, long taste on the mouth.*

Pairings: *Its balance makes it a good match for any dish; especially recommended with fresh, easy food.*