



i somelieri

BARBERA D'ASTI DOCG

GRAPE VARIETY: Barbera

HARVEST: third ten days of September.

VINIFICATION: traditional red-wine making, grapes destemming, squeezing and maceration on peels over 8-10 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation.

TECHNICAL INFORMATION

ALCOHOL: 13,5% vol

ACIDITY: 5,5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: intense ruby red.

SCENT: fruity, sharp smells of morello, currant and violet.

TASTE: well structured, soft and velvety. Long aftertaste with slight vanilla notes.

IDEAL SERVING TEMPERATURE: 16 - 18°C