

Barbera d'Asti docg



Vineyards

This wine takes its inspiration from Asti's traditional Barberas, which are generally rich in bouquet and colour; although sometimes with a lovely acidity on the palate, they are a perfect accompaniment for local dishes, including processed meats and cheeses.

The grapes come from different vineyards located on the best hills of our area.

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 3rd

Immediately after standard vinification in steel at 26° C, 20-30% of the product is stored in oak and the remaining part in steel tanks.

Approximately 6 months later, the two batches are blended, then completion of malo-lactic fermentation is allowed, followed by a period during which the wine is left to settle naturally before bottling.

Tasting Notes

This wine can age from 4 to 7 years, depending on the structure, colour, alcohol and acidity specific to each vintage.

Ruby red with purple tinges, changing to grenadine after a few years in the bottle.

Intense stone fruit (mostly cherries), strawberries, violets, occasionally almonds.

Tasty and full bodied. Enjoyable acidity, light but clear tannins, softening with ageing.

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: 13.5-14% by vol.