

Barbera D'Asti DOCG

Harmony in a tasty sip

An exceptional wine with a deep ruby red hue and a captivating aroma, it doesn't just embody the essence of Barbera but celebrates it. With remarkable richness and balance, this wine is smooth and enchanting, an authentic experience not to be missed.

GRAPES	Barbera
AREA	Monferrato alessandrino - Olivola 15-20 years vineyards
AGEING	12 months barrels of 15-20 hl, at least 4 months in bottle
VINTAGE	2021
ANALYSIS DATA	Alcohol 15%
AGEING POTENTIAL	7-8 years
	Contains Sulfites

PRODUCTION AREA

Barbera grows in vineyards facing southwest, such as the Torre Vineyard which is characterized by its alternation of calcareous marl with soils rich in clay and iron, peculiarities that allow to obtain elegant and fragrant wines.

WINEMAKING

The grapes are crushed and de-stemmed and the marc obtained is left to macerate for a week in contact with the musts at a temperature between 25° and 28° C, in large stainless steel tanks.

TASTING

COLOUR: Intense ruby. BOUQUET: Intense, enveloping and complex aroma, well balanced with the alcohol component.

PAIRINGS

Versatile for all meals with traditional Monferrato dishes, perfect with platters of cheeses and cured meats typical of Piedmont.



PRIZES AND AWARDS

Decanter 91

BIBENDA 3 GRAPPOLI

GAMBERO ROSSO 2 BICCHIERI

THE WINE HUNTER BOLLINO ROSSO

Veronelli 90