

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SUPERIORE

Classification: dry red wine

Vintage: 2020

Vine: Barbera 100%

Alcool (% Vol): 14% vol

Residual sugar: 2 gr/lt ca.

Total acidity: 6 %

Allergens: sulphites

Available formats: 75 cl

PRODUCT CHARACTERISTICS

Colour: red with a tendency towards garnet red with age

Aroma: intensely winy typical of the grape

Taste: soft, full-bodied, slightly tannic, fruity and full

Ageing: at least 2 years; 1 years in oak barrel

Serving temperature: 20/22° C

Gastronomic matches: ideal with typical Piedmontese dishes, well-structured, either with pasta, such as agnolotti or tajarin with meat sauce, or with meat, such as roasts, braised meats, fried and boiled mixed with Piedmontese, as well as with medium-aged cheeses.

