

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SUPERIORE

Classification: dry dark red wine

Vintage: 2020

Vine: Barbera 100%

Alcool (% Vol): 14,5% vol

Residual sugar: 1 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 grapes, with hints of red fruits as blackberries.

Taste: soft, full-bodied, slightly tannic and fruity. Good persistence.

Ageing: 18 months in French Oak barrels.

Serving temperature: 18/20° C

Gastronomic matches: ideal with typical Piedmontese dishes, well-structured, either with filled pasta or with meat, such as roasts and braised meats. Perfect with aged cheeses and cured meats.

