

# Barbera d'Asti DOCG

DOCG (DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN)



**SOIL:** CALCAREOUS- MARLY

**HARVEST PERIOD:** 15 SEPTEMBER - 15 OCTOBER

**AGING:** 6 MONTHS

## CHEMICAL ANALYSIS

ALCOOL: 13% - 14%

SUGARS: 0-0.1 g / l

ACIDITY: 6-7 g / l

SULFUR: 70 – 90 mg / l

FEATURE: STILL

## ORGANOLEPTIC CHARACTERISTICS:

**Color:** intense ruby red with typical purple reflections.

**Aroma:** sweet, complex, fruity, broad with hints of strawberries, vanilla, coffee beans and cocoa. Interesting aroma of Barbera grapes recognizable by the typical violet hint.

**Taste:** rich in aromas of ripe fruit, velvety, with a special hint of spice, harmonious and very well balanced with a pleasantly grand and elegant finish. it is a full-bodied wine of great effect with a good balance between its fruity aromas and alcoholic warmth.

**Serving temperature:** 18-20 ° C.

It can be kept: for 6 years.

## ACCOMPANYING DISHES

A full meal wine, excellent with first and second courses of meat.

