










## Barbera d'Asti DOCG

-  **VINTAGE**  
2012
-  **APPELLATION**  
Asti DOCG
-  **AREA**  
Asti, Piedmont
-  **GRAPES**  
Barbera
-  **ALCOHOL LEVEL**  
13,5%
-  **SERVING TEMPERATURE**  
61° - 64°F
-  **BOTTLE SIZE**  
750 ml

**VINIFICATION**  
95% of the grapes are machine harvested while the remaining 5% are handpicked due to the slope of the vineyard. It's then aged for 8 months. 80% is aged in 6,000 liter Slavonian botte and 20% is aged in 1st, 2nd and 3rd year tonneaux, stored in stainless steel for 3 months, followed by 6 months in bottle.

**COLOR**  
The wine has a bright ruby-red color with a purple hue.

**BOUQUET**  
The nose shows classic Barbera character with dark fruits, rose petals, subtle earth and exotic spices.

**PALATE**  
The palate is medium bodied revealing juicy red fruit and powdered mocha that leads to substantial but polished tannins. Beautiful mineral notes linger on the long finish.

**FOOD PAIRINGS**  
A perfect match with pappardelle with lamb sauce, fresh lasagna, braised chicken, lentils with chicken sausage and aged cheese.

