



Barbera d'Asti DOCG



VINTAGE
2013



APPELLATION
Asti DOCG



AREA
Asti, Piedmont



GRAPES
Barbera



ALCOHOL LEVEL
14%



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

Ruby-red color with pale purplish highlights.

BOUQUET

Full and intense, with scents of dark fruits, rose petals, subtle earth and exotic spices.

PALATE

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.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAGNA SUPPORTED
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