



Viticoltori dal 1914

BARBERA D'ASTI DOCG



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey, tuffaceous and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 90 quintals

AVERAGE AGE OF VINES: 10-30 years

GRAPES: 100% Barbera

VINIFICATION AND AGEING: Selection and picking of the grapes followed by a soft pressing. Fermentation takes place in stainless steel tanks at a controlled temperature. The ageing continues in the steel tanks for about 6 months and then at least 2 months in the bottle.

COLOR: Ruby red, tending to garnet.

FRAGRANCE: Hints of red fruit and almond.

FLAVOUR: Fresh, full and harmonious on the palate.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: <5,5 gr./l **RESIDUAL SUGARS:** 3 gr./l

PAIRINGS: Cold cuts and first courses. Perfect with boiled, mixed grilled and roasted.

SERVICE TEMPERATURE: 18°C

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.