



Viticoltori dal 1914

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## BARBERA D'ASTI DOCG "PRIMAVERA"

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**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

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