



Barbera d'Asti D.O.C.G.

Location

Castagnole delle Lanze (AT)

Grape variety

100% Barbera

Vineyard

Exposure northeast, altitude 250 m. a.s.l.

Vinification

The grapes are hand-harvested, followed by a gentle crushing. The must ferments in contact with the skins for approximately 15 days, with daily pump-overs.

Aging

Aged for several months in French oak barriques and tonneaux.

Nose

Dominated by fruity notes of ripe plum and cherry, with floral hints of dried flowers and graphite notes.

Palate

Excellent sapidity, with a smooth and elegant palate.

Food Pairing

Gastronomic and versatile wine, excellent with BBQ, agnolotti pasta, and aged cured meats. (Serving temperature: 14-16°C).

MINERDI

