



Piemonte DOC Barbera



Production area: Costigliole d'Asti, Piedmont

Climate: temperate

Soil: silty, medium-textured

Altitude: 300 mt above sea level

Vine training systems: Guyot

Grape: Barbera

Yield per hectare: 80 ql

Vineyard average age: 35 years

Winemaking: in controlled temperature steel tank

Colour: bright ruby red

Bouquet: clean, fruity, distinctively intense

Taste: soft and with a good tannic texture, pleasant, round

Longevity: 2-4 years

Minimum overall strength: 12,5%

Food pairing: suitable to accompany any meal, with traditional Piedmont dishes, meat recipes, cheeses

Tasting note: 18° in red wine glasses