



Barbera d'Asti DOCG “Superiore”

Area: Town of Castagnole Lanze, Asti

The structure of a great wine, the patience of waiting 18 months before stepping in, these are fundamental skills to let the consumer discover the whole bounty of this Barbera. Produced in purity, selecting the grapes of a single farm in Castagnole.

Rows placed “a giro poggio” and exposed to South-East, grapes manual cutting and thinning in order to avoid the use of anti-mould products. The maturation process is checked and the manual harvest preserves the scents condensed in the grapes.

Destemming and crushing processes are carried out a few hours from the harvest. Grapes' steeping lasts 12 days approximately and at the end of it the winter temperatures follow the wine until the first days of March. Then it is siphoned in Barrique (225 lt). The stop lasts 12 months with constant organoleptic controls and the final barrels' assembly is made 2 months before the final bottling.

Intense Ruby Red colour, sometimes impenetrable. Scents of sour cherries, blackberries, under-spirit fruit, cloves and hints of vanilla, chocolate and toasted. Flavour definitely long, sustained by an important alcoholic degree, a good soft velvet with remarkable fullness. The final part leaves sweet tannin sensations with a good acid hint, typical of Barbera, which stretches out this wine's length.

It matches polenta and bushmeat, pot roasts, seasoned cheese and dry fruit.

To be served at max. 20 C° in large goblets.