








# Barbera d'Asti



-  **APELLATION**  
DOCG
-  **AREA**  
Portacomaro d'Asti
-  **GRAPES**  
100% Barbera
-  **ALCOHOL LEVEL**  
14% vol.
-  **BOTTLE SIZE**  
750 ml

**VINIFICATION AND AGEING**  
The grapes are picked by hand and are vinified traditionally, with a delicate maceration on the skins. The wine then matures for eight months in small 700 lt. (154 gallon) French oak barrels, followed by a further three months' bottle ageing.

**COLOUR**  
Ruby-red with pale purplish highlights.

**BOUQUET**  
Full and intense, with scents of cherries and emerging spicy hints.

**FLAVOUR**  
Fresh and fruity, full-flavored and appealing, with a persistent finish.

**SERVING TEMPERATURE**  
Serve at around 18° C. (64° F.)

**FOOD MATCHES**  
A wine that can be drunk throughout the meal, but which goes particularly well with richly flavored dishes, roasts, grilled meats and cheeses.