



Barbera d'Asti DOCG

Superiore

Color

Ruby red

Aroma

Ripe damson, black cherry with a hint of spice.

Palate

Ripe and generous on the palate, robust and full-flavoured with intense plum and sour cherry fruit.

Grape variety

Barbera

Area

The Monferrato hills in the South of the province of Asti, Piemonte. South West aspects at altitudes

Vineyards

Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.

Winemaking 10/13 days of maceration with skins, malolactic in concrete vats, ageing for 18 month in barrels and

Food Match

Duck in plum sauce... or rich beef stews, cassoulet or even belly of pork.

Awards

Vintage 2015

Silver Medal - IWC

Bronze Medal - SOMMELIER WINE AWARD

Bronze Medal - DECANTER DWWA

86 points/Best Buy - WINE ENTHUSIAST