



i somelieri

BARBERA D'ASTI DOCG

Barbera d'Asti is the best expression of red wine of Asti territory.

The Barbera vine, carefully cultivated in a specific area finds the best environment to blossom at its best.

I Somelieri Barbera d'Asti, first in the vineyard and then during the vinification and aging, is cured with the aim of bringing the consumer an elegant wine, easy to match and rich of pleasant sensations.

GRAPE VARIETY: Barbera

HARVEST: last ten days of September

VINIFICATION: traditional red-wine vinification process, grapes destemming, slow alcoholic fermentation with 8-10 days of maceration on the skins. Temperature-controlled fermentation, drawing off and malolactic fermentation.

TECHNICAL INFORMATION

ALCOHOL: 13,5% vol

ACIDITY: 5,5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: intense ruby red

AROMA: fruity with strong hints of morello cherry, blackcurrant and violet

TASTE: soft and velvety. Excellent balance between acidity and tannins. The aftertaste is long with slightly vanilla notes.

IDEAL SERVING TEMPERATURE: 16 - 18°C