

# CALINI

## Barbera D' Asti Superiore Docg



**Production area:** Piedmont

**Grape:** Barbera

**Alcohol:** 14,5% vol.

**Wine description:** The manual harvest is followed by an accurate selection of the grapes, then are quickly brought to the winery for a soft pressing of the skins, in order to extract only the most noble, fruity taste and aromas. After the fermentation at controlled temperature and a maceration in contact with the skins the malolactic fermentation is spontaneously manifested. The wine is therefore ready for a long aging in big oak casks. This Calini Barbera D' Asti Superiore, is then left to rest and soften for over 4 years in large Slavonian oak barrels.

It has a deep ruby red color with some garnet reflections. Its scent is full of red fruit with notes of chocolate and tobacco. It is characterized by a unique and elegant seductive flavour, thanks to its intense fruit and to its acidity which perfectly balance the structure and body.

**Food pairing:** Pairs well with cold cuts, important main courses such as pasta bolognese, Tajarin with truffle, roast with vegetables, grilled steak and smashed potatoes. It is also a great meditation wine

**Aging potential:** 10 years after vintage and more

**Serving temperature:** 18 -22 °C