



Barbera d'Asti D.O.C.G. Superiore

Grape: Barbera

Color: intense purple red with lively ruby red reflections

Bouquet: an explosion of red fruits; berries and cherry are predominant, notes of white pepper and an elegant boise note very well integrated due the accurate aging in French oak.

Taste: warm, deep, intense and consistent. The acidity is balanced but present and it sustain the pleasant freshness. Tannins are smooth and levigated.

In the mouth is very smooth and easy drinking but with character. The palate reflects the bouquet very much; definitely a consistent, pleasantly fruity and fresh red wine.

Wine making technique: destemming and pressing, fermentation in stainless steel. It age in French oak for 12 months + stainless steel and bottles for 6 months.

The denomination "*Superiore*" comes from the longer oak aging time.

Food pairing: due to he's characteristics it can be enjoyed as an "aperitivo" not necessarily paired with food. But of course will be beautiful with tasti salads, tapas, cheeses, cold-cuts, roasted meat, roasted vegetables and meat based dishes in general, pasta dishes.

Serve at: 16-18 °C.