



BARBERA D'ASTI D.O.C.G. SUPERIORE COSTALUNGA

VARIETY Barbera

PRODUCTION AREA Agliano Terme, Vaglio Serra, Nizza Monferrato, Incisa Scapaccino, Mombaruzzo - AT

SOIL Calcareous clay

HARVEST First half of September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING Minimum of 6 months in oak barrels and then in the bottle

ALCOHOL CONTENT 14% abv

SENSORY NOTES Deep red with garnet reflections. Intense aroma of red fruits accompanied by hints of spices, tobacco and eucalyptus. Bold and rich flavor, with a pleasant and persistent finish accentuated by notes of fruit and cocoa

RECOMMENDED PAIRING Ideal for the entire meal, perfect with elaborate first courses, red and white meat-based second courses, as well as fresh and medium-aged cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY Remarkably long-lived

SIZE 50 cl./75 cl./150 cl./300 cl.