



VARIETAL: Barbera

APPELLATION: Barbera d'Asti DOCG, Italy

Asti is situated in Piedmont just north of Barolo and Barbaresco and the whole area is flanked to the north and west by the Alps and to the south by the Ligurian sea. The climate is cool continental with long Autumns. Barbera is grown in the Monferrato hills of central Piedmont on calcareous and sandier soils and the variety is known for its deep color, high fresh acidity and low tannin.

WINEMAKER TASTING NOTES: Typical deep youthful ruby magenta color. Fresh 'fruit juice' aromas of ripe cherries, strawberries, raspberries with some floral aromas – ultra fruit forward. Palate has a fruity attack – super fruit focus with high fresh acid giving a juicy and crunchy primary fruit tasting wine. Very low tannin structure resulting in an easy drinking style.

WINEMAKING DETAILS: Harvest in September to ensure the grapes do not over ripen and to retain the fresh red fruit aromatics. Controlled temperature fermentation in traditional vertical tanks followed by aging in stainless steel to lock in the fresh vibrant fruit characteristics.

FOOD PAIRINGS: Pair with a light pasta dish, specifically with a truffle.

VOLUME: 750 ml

ABV: 14%

