



## Barbera d'Asti DOCG Superiore

### TECHNICAL NOTES:

**Grape Variety:** Barbera 100%

**Alcohol:** 16%

**Colour:** Ruby red

**Total residual sugar:** 3 g/l

### VINEYARDS:

**Cultivation area:** Asti area

**Vineyard altitude:** 300 above sea level

**Training system:** Guyot

**Harvest period:** Beginning of September

**Soil:** Clayey-Calcareous soil

### VINIFICATION:

**Skin contact period:** 10 days

**Vinification vats:** 50% stays in drying room for 20 days; 50% on the vine.

Maceration for 20 days using indigenous yeasts

**Ageing:** 24 months in French tonneaux and Slavonian oak casks

**Yeasts:** Selected yeasts

### TASTING SUGGESTION:

**Tasting impression:** Dry with silky tannin

**Tasting temperature:** 18° C - 64° F

**Meal coupling:** Meat like brasato, grilled meats



MONTEFIORE