



CODICE
AMBIENALE SIMBOLO DESTINAZIONE RIFIUTO MACROCATEGORIA TIPO MATERIALE MATERIALE BOTTIGLIE VETRO VERDE GL 71 RACCOLTA VETRO FOR 51 SUGHERO DIFFERENZIATA CAPSULE IN RACCOLTA ALLUMINIO CAPSULE STAGNO ETICHETTA IN LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO

Barbera d'asti superiore DOCG

## Adornes

O DENOMINATION:

Barbera d'Asti Superiore DOCG

format:

0,751 - 1,51 - 31

TYPE:

Red

₩ GRAPES:

Barbera 100%

AGING:

In barrique for about 18 months and 12 months in the bottle.

**SERVING TEMPERATURE:** 

18 - 20°C.

PAIRING:

Ideal with grilled and braised meats and aged cheeses.

## TASTING NOTES:

Color: Very intense ruby red with slightly orange nuances.

Bouquet: The nose is intense, persistent and fine with clear fruity, mineral, vegetable and spicy hints of slightly macerated cherry and plum ripe, balsamic notes, graphite, dried fruit, ground white pepper and woody.

Taste: In the mouth it is dry, fresh, savory, warm, slightly astringent, full but lean, persistent and with a bitter aftertaste. The fruity, mineral, vegetable and spicy note reappears in the aftertaste.

## i NOTE FROM THE WINE-MAKER:

The clusters of dark and crunchy Barbera grapes are born on the hillside vineyards of the castle, giving this Barbera d'Asti Superiore a decisive and strong flavor, rich in warmth. The yield is limited to 50 q.li/ha with production containment pruning, preventive thinning and a selection during the harvest that is carried out exclusively by hand. The very particular microclimate due to the position on the Po on the border of the

Monferrato hills facing the arc of the Alps gives this Barbera d'Asti unmistakable characteristics. Refinement takes place in tonneaux built with fine French oak and lasts for about 18 months.

A serious, complex and austere Barbera, which expresses itself in its typicality by releasing a marked freshness perfectly balanced by the right alcohol content and ripeness of the grapes. Very long finish and persistence