





Barbera d'Asti DOCG


La Braja


 **DENOMINATION:**
Barbera d'Asti DOCG


 **FORMAT:**
0,75l


 **TYPE:**
Red


 **GRAPES:**
Barbera 100%

 **AGING:**
60% in cement and 40% in large barrels for about 12 months.
Refine further in the bottle for a few months.

 **SERVING TEMPERATURE:**
18 – 20°C

 **PAIRING:**
It goes well with first courses, white and red meats, medium-aged cheeses.

 **TASTING NOTES:**
Color: An intense and deep ruby red, with light violet reflections.
Bouquet: The nose is intense and persistent, with clear hints of red fruits, such as ripe cherries and red currants. In the finish, slight notes of mountain herbs, minerals and smoky.
Taste: On the palate it reveals an intriguing fresh savory energy. A soft, warm and intense wine, with a slightly woody profile.

 **NOTE FROM THE WINE-MAKER:**
Good expression of pure Barbera obtained from grapes selected and harvested by hand in the sun facing vineyards called "Braja", located on the Castle Estate.
Preserving 40% of the wine in fine woods for 6/8 months softens the acidity and gives a balanced tannicity and persistence.
Its juiciness and sweetness make La Braja a particularly gastronomic wine, suitable for the whole meal or before sitting down at the table to whet your appetite.

MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			