

Our wines

## Barbera d'Asti D.O.C.G.



**Municipality of production:** San Damiano d'Asti

**Variety:** 100% Barbera

**Exposition:** South-West

**Harvest:** End of September, manual Harvesting

**Training system:** Cordon Training

**Pruning:** Guyot

**Yield per hectare:** 70 quintals

**Winemaking:** Fermentation and maceration with skin contact for 8-10 days in stainless steel barrels, with controlled temperature

**Ageing:** 6 months in stainless steel barrel – 6 months in bottle

**Sensory characteristics:** Deep ruby red, bright colour, tending to garnet-coloured with ageing; intense and fruity perfume; harmonious, and full taste characterised by an excellent body

**Alcohol:** 14%

**Service temperature:** 18-20 °C

# FG

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