

Our wines

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



Municipality of production: San Damiano d'Asti

Variety: 100% Barbera

Exposition: South/ South-West

Harvest: End September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: 60 quintals

Winemaking: Fermentation and maceration with skin contact for 10-12 days in stainless steel barrels, with controlled temperature

Ageing: 12 months in oak barrel – 12 months in bottle

Sensory characteristics: Intense ruby red colour, with light garnet hues; deep perfume which reminds cherry and extra ripe red fruits aroma; intense and full-bodied taste. Perfect with red meat and game meat

Alcohol: 14,5%

Service temperature: 18-20 °C

FG

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