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Casali del Barone

Barbera d'Asti Superiore DOCG



Vinification

The grapes are selected in the vineyard and harvested manually in small crates. To the traditional red vinification, follows the malolactic fermentation, which softens the wine. Then follows the aging in French oak tonneaux, coming from the Allier and Vosges regions, with medium and high roasting (about 10-12 months). After bottling, the wine rests for another 2-3 months before being distributed.

Description

Ruby red colour with garnet reflections. The nose has hints of red fruit, jam and spices. A soft, velvety wine with pleasant hints of vanilla and chocolate due to aging in oak wood. It is a full-bodied, structured, round wine with a dry and persistent flavor.

Food Pairings

It is perfect with truffles' first courses, second courses of red meats or boiled meat. It, also, matches well with aged, blue or spicy cheeses.

Barbera	Langhe, Piemonte	16-18 °C	Alcol: 14% Zuccheri: 3 g/l