

BARBERA D'ASTI DOCG

Grape variety: Barbera

Municipality: Mombaruzzo

Extension: 1 hectare

Exposure: south

Year of planting: 1940 and 1946

Soil: sandy marls and clays.

Maceration on the skins for 8 days and 1 year of aging in steel.

Minimum 6 months of aging in bottle.

Tasting characteristics

Colour: Ruby of good density, consistent.

Bouquet: fruity and floral with spicy and empyreumatic notes.

Palate: Intense, full-bodied and persistent.

Harmonious wine that can evolve. Complex nose very interesting.

