



Barbera d'Asti DOCG

Ruby red colour with garnet red tinges, this wine is originated from vines with a particularly favorable place for growing Barbera. The calcareous clayey substratum rich in sand brings out its intense, dark fruit fragrances and the harmonic structure of the wine which is warm and dry in the mouth with a long finish, suitable with many types of cuisine including starters, roast meat and aged cheese.



TECHNICAL DATA

Solar Exposure: South and South-East.

Composition of the soil: ground full of calcareous clay and sands.

Planting density: about 5000 per ha.

Breeding system: Gouyot.

Grape harvesting: at the end of September / early October.

Vinification: when grapes arrived at the winery, they are putted through the destemmer and crusher, then they are fermented for a week at 25°-30°C of temperature. After racking and decanting, wine is putted in tanks up to the summer. In the meantime, malolactic fermentation is occurring. At the end, wine is bottling for 6 months for "bottle ageing".

ORGANOLEPTIC DATA

Classification: Barbera d'Asti DOCG

Grape: Barbera

Colour: intense and vivid ruby colour.

Perfume: perfume fruity in character.

Taste: quite acidulous and with good structure (with good body).

Coupling: it is a good coupling with simple dishes and both with roast, game and seasoned cheeses. Better to serve it at 17°-18°C.

ANALYTIC DATA

Alcohol Content: 14% vol

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