

## BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**Grape variety:** Barbera

Vineyard: located in Calamandrana

**Extension:** 5 hectares **Growing method:** Guyot

Harvest: manual

**Vinification:** in steel tanks, 10/12 days of maceration in contact with the skins with soft wetting of the cap

with the "shower" system

Color: very intense and brilliant deep red

Aroma: clean, elegant respects the typical floral and

fruity sensations of the grape variety

**Taste:** very characteristic, important and velvety, persistent. It recalls all the sensations of cherry and ripe blackberry in a right and balanced relationship with

its sweet and persuasive tannins

**Pairings:** excellent with cheeses and cured meats, soups, boiled meats and second courses of red and white meats. Also ideal for preparing first courses

Serving temperature: 16-18 C°

Azienda Agricola Cascina San Giovanni Frazione Valle San Giovanni, 42 14042 - Calamandrana - AT - Italia Tel +39 379 2934447 www.cascinasangiovannivini.it info@cascinasangiovannivini.it



