



CASTAGNOLE DELLE LANZE

BARBERA D'ASTI

Barbera d'Asti DOCG

Barbera d'Asti DOCG represents the ultimate expression of the Barbera grape variety in its prime territory: the hills of Monferrato. Awarded the Denominazione di Origine Controllata e Garantita (DOCG) status starting with the 2008 vintage, this designation embodies the perfect marriage of centuries-old rural tradition and a modern interpretation of a top-tier red wine

GRAPE VARIETY: 100% Barbera

ALCOHOL CONTENT: 14%

VINE TRAINING SYSTEM: Guyot

SOIL: Calcareous-clayey

HARVEST PERIOD: Mid- to late September

WINE MAKING: Total destemming, yeast selection, and skin-contact fermentation for approximately 7–8 days at a controlled temperature. Micro-oxygenation to enhance varietal aromas. Malolactic fermentation is completed by the end of winter; the wine then ages in steel tanks for 6 months and subsequently in the bottle for at least 3 months

COLOR: Deep ruby red, tending towards garnet with age

PERFUME: Vinous, intense, with hints of ripe fruit

TASTE: Dry, warm, full-bodied, with pronounced acidity and slight tannins. With age, it becomes smoother and more harmonious

FOOD MATCH: It is a wine that pairs well with the entire meal, but is especially ideal with cured meats and traditional Piedmontese dishes such as vitello tonnato, meat-filled agnolotti, risottos, pasta with meat or mushroom sauces, grilled, spit-roasted, or breaded white and red meats, roasts, braised dishes, stews, fatty fish, and spicy or hard cheeses

SERVING TEMPERATURE: 18 – 22 °C

AVAILABLE FORMATS: 0,75 l - 1,5 l



Dogliotti 1870 Snc

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