

The logo consists of the word "DOGLIOTTI" in a large, white, serif font, with the year "1870" in a smaller, yellow, sans-serif font to its right. The entire logo is set against a dark red rectangular background with a thin yellow border.

BARBERA D'ASTI DOCG

Asti is one of the most famous wine areas in Italy's north-western Piedmont region. Barbera d'Asti became a DOC in 1970 and was upgraded to its DOCG classification in 2008, adding to Piedmont's already impressive standing at this highest level of Italian wine classification. The Barbera d'Asti title covers the area around the town of Asti, exclusively focuses on red wines made from Barbera

Denomination: Barbera d'Asti DOCG-

Grape variety: 100 % Barbera

Alcohol percentage: 14 % Vol

Color: Beautiful deep ruby red color tending to garnet

Perfume: Intense with flowery and fruity sensations

Taste: Fresh, intense and characteristic aroma, dry with high acidity lightly tannic, and tends to become, with age, more full, harmonious and pleasant

Food match: It is a wine that can be served for the whole meal; great with cold cuts, ham traditional meal from Piedmont, red and white meat, different kind of pasta and some kind of fish like eel and carp

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature.

Micro oxygenation to increase the varietal aromas elevation. The malolactic fermentation is completed by the end of the winter, and the wine is stored in steel tanks and then in the bottle

Temperature of service: 18 – 20 ° C

Glass recommended: Ballon

Ageing: None

Conservation: Cold storage in fresh wine cellars



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