



# BARBERA D'ASTI DOCG SUPERIORE

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 Superiore

**Grape variety:** 100 % Barbera

**Alcohol percentage:** 14,5 % 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:** Soft pressing and destemming of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature. The must is pumped over at least twice a day to improve the extraction of the colour and varietal aromas. The malolactic fermentation is completed by the end of the winter.

**Temperature of service:** 18 – 20 ° C

**Glass recommended:** Ballon

**Ageing:** The wine is aged at least 12 months in wood, it could be either barrique (not new) or tonneau depending on vintage.

**Conservation:** Cold storage in fresh wine cellars



Dogliotti1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT)

Tel/Fax 0039 0141 878153 - info@dogliotti1870.com - www.dogliotti1870.com

C.F. e P.IVA 01521520054 - REA 122.046 C.C.I.A.A. Asti