



ROBERTO SAROTTO

## **Barbera D'Asti DOCG**

*Barbera is the most common grape variety in Piemonte North West Italy and specifically around the town of Asti but most of the grapes come from vineyards situated in the area of Nizza Monferrato. A very robust and resistant grape variety that can be used to produce good basic quality wine to exceptional full bodied, rich wines according to the hills position and microclimate.*

**Grapes** 100% Barbera from the DOCG area of Barbera d'Asti

### **Winemaking**

*The grapes are harvested by hand at the mid of September; they are then pressed and destalked followed by ten days of temperature controlled fermentation; Finished the alcoholic fermentation the wine is wracked and stored in stainless steel, where the malolactic fermentation is completed and after which the wine can be stored or bottled.*

### **Ageing**

*Stainless steel tanks*

### **Technical data**

*Alcohol content: from 13,5 %*

*Total acidity: 5 g/l in tartaric acid.*

*Residual sugar: 2,2 g/l.*

### **Organoleptic characteristics**

*Dark ruby red in color with slight violet rims. It has a cherry plum nose with a touch of leaf and blackberry. On the palate it is a very smooth and balanced wine, with a slightly pronounced acidity that gives this Barbera a fresh, lively character. This is a medium bodied, fruity and slightly spicy.*

### **Food matching**

*A wine for all the meal as it is very versatile, excellent with meats and salame, ham and starters, pastas with tomato and/or meat sauces. Matching very well with spicy food.*

