

Barbera d'Asti DOCG



GRAPE VARIETY: Barbera 100 %

ORIGIN:

Selection of Barbera grapes from West and South-West facing vineyards planted in the Franco Mondo estate in the 80s first years, in the borough of San Marzano Oliveto, typical area for the production of Barbera d'Asti.

WINE-MAKING:

Brief maceration of the solid parts (skins and seeds) in the must, lasting approximately 4-5 days, during which the contents of the vat are pumped over for short but frequent periods. The purpose of this wine-making process is to obtain a wine with a fresh, fruity flavour.

CHARACTERISTICS:

Intensely ruby red in colour; its bouquet tends to be flowery, evolving to ethereal with moderate ageing; dry, fresh, full and harmonious and slightly sweet on the palate.

SERVING SUGGESTIONS:

Served at cellar temperature, it is a suitable companion for even the most humble food, such as bread and salame or gorgonzola, but rises perfectly to the occasion when served with soup and pasta, game, grilled meats and hard cheeses.