

# BARBERA D'ASTI

Denominazione di Origine Controllata e Garantita

*Barbera d'Asti is very important for me, as my Grandfather Guasti Clemente was one of the pioneers to bottle Barbera grape and bring Barbera wines at the absolutely new high quality level. Also my mother's family winemaking traditions go way back to pioneer Secondo Guasti, who emigrated to California in 1881, taking cuttings of Barbera, which already after decade became the world's largest vineyards of this grape.*

**Varietal:** 100% Barbera d'Asti.

**Area of production:** Nizza Monferrato town.

**Exposure and altitude:** South; 300 m ASL.

**Soil composition:** Calcareous clay marl.

**Harvest:** Between the second part of September and beginning of October.

**Wine-making:** Maceration with skin contact with short and soft pumping over the skin cap. Refinement in steel for 6 months.

**Tasting characteristics:** Dark ruby-red colour, tending to garnet red after aging. Intense, winy and ethereal bouquet.

Dry, full-bodied flavour with a good structure.

Suitable for aging.

Best served at a temperature of 16-18°C.

**Food pairing:** Different kinds of meat and cheesy pasta, also it goes well with any kind of dishes like first courses, soup, meat and cheese.

**Alcohol:** 14%

