

## Barbera d'Asti Superiore DOCG



### Tasting Notes

Rich aromas of fruits with dominant notes of plums and cherries along with violets, cinnamon, cacao. On the palate the wine is full and ample, dense and rich in supple but structuring tannins


Floral	★★★★	Spicy	★★★★
Fruity	★★★★	Balsamic	★★★★



Recommended with  
Roasts, boiled




meats, game and  
very savoury  
dishes in general

 **Service Temperature**  
19°C

Rating: Not Rated Yet  
[Ask a question about this product](#)


Manufacturer [Baroni delle Casate](#)

Description




Origin

Hills of Costigliole d'Asti,  
Calosso d'Asti, Canelli




Grapes


100% Barbera



Alcohol

13,5  
% vol







Vinification


Alcoholic fermentation  
takes place in temperature-  
controlled stainless steel  
tanks. Maceration lasts  
about 20 days. After, the  
wine is decanted into small  
French oak barrels where it  
ages for 6 months

Fining

Half shape = 6 months  
Full shape = 1 year

  
steel

  
wood

  
bottle