

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
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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