BARBERA D'ASTI D.O.C.G. SABRI

GRAPE TYPE

Barbera

PRODUCTION AREA

Production area of Barbera d'Asti D.O.C.G.

HARVEST

Manual, first half of October.

WINE-MAKING PROCESS

Destemming and fermentation in steel vats for about 10-12 days.

AGEING

After malolactic fermentation, a portion of the entire mass is kept in French oak casks where it refines.The remaining part will complete ageing in stainless steel vats for the same time. After blending and further ageing in stainless steel vats, the wine is bottled and left to evolve in bottle.

PAIRINGS

It is the pleasant accompaniment for appetizers, pasta and risotto, white and red meat main courses and aged cheese. Its high acidity expresses its better paired with particularly rich and flavoursome dishes.

SERVING TEMPERATURE

16°-18°C

FEATURES

Red garnet, crystal clear and transparent.
Pleasantly fruity aromas with delicate nuances of wood and vegetables.
It is dry and full in the mouth, with remarkable body and freshness, in line with tradition. Intense and leisurely in the mouth, it is reminiscent of the range of aromas it spreads.

ACTUAL ALCOHOLIC STRENGTH BY VOLUME

14% vol. (varies depending on vintage).

ALLERGENS

Contains sulfites.

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