

BARBERA D'ASTI SUPERIORE "ETICHETTA NERA"



GRADATION: 14,5% Vol

VINEYARD FEATURES:

PRODUCTION AREA: PORTACOMARO,
GRAZZANO BADOGLIO (AT)

ALTITUDE: 200/350 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: POTATURA GUJOT

DENSITY': 4800- 5.500 – PIANTE/HA

AMOUNT': 80 Q.li/Ha

SOIL: MEDIUM MIX

WINE CHARACTERISTICS:

VINIFICATION: STEEL

AGING: SIX MONTHS IN OAK BARRELS AND SIX
MONTHS IN THE BOTTLE

COLOR: LIGHT RUBY WITH GARNET REFLECTIONS

TASTE: SOFT AND BALANCED

SERVING TEMPERATURE: 16/18°

PAIRINGS: EXCELLENT COMBINATION
WITH TASTY FIRST COURSES, SECOND COURSES
OF MEAT AND GAME