

BARBERA D'ASTI SUPERIORE "SAN TEODORO"



GRADATION: 14,5% Vol

VINEYARD FEATURES:

PRODUCTION AREA: MONTEGROSSO D'ASTI,
COSTIGLIOLE D'ASTI (AT)

ALTITUDE: 200/350 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE: GUJOT PRUNING

DENSITY: 4800- 5,000 – PLANTS/HA

QUANTITY: 85 quintals/ha

SOIL: LIMESTONE - CLAY

WINE CHARACTERISTICS:

VINIFICATION: STEEL

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

COLOR: LOUD RUBY

TASTE: SOFT AND BALANCED

SERVING TEMPERATURE: 16/18°

PAIRING: EXCELLENT PAIRING WITH TASTY FIRST
COURSES, ROASTED OR STEWED MEAT SECOND
COURSES