



**BARBERA D'ASTI
SUPERIORE D.O.C.G.
PORTACOMARO**

PRODUTTORI DI GOVONE



DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

BARBERA 100%

GRADATION:

13,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

AREA OF PORTACOMARO, CALLIANO

ALTITUDE:

200\300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 -PIANTE/ HA

GRAPE PER HECTAR:

90 Q.li/Ha

SOIL:

ARGILLACEOUS, CALCAREOUS

WINE PRODUCTION FEATURES:

MACERATION:

6 DAYS

AGING:

STEEL

VINIFICATION:

ONE YEAR OF AGING IN OAK BARREL

REFINEMENT:

RUBY RED, GARNET RED

COLOR:

TASTE:

ACIDITY; TANNIC; STARK PLEASANT SALT

SERVICE TEMPERATURE:

18°/20°

PAIRING:

WITH TASTY PASTA, RED MEAT, SALAMI AND GAME ROAST-BEEF; GAME;

POULTRY; AGED CHEESE