

BARBERA D'ASTI DOCG

Red Wine



VINEYARD: situated in northern Italy, in Vignale Monferrato, in the province of Alessandria with southern exposure

VARIETAL: 100% Barbera

VINIFICATION: red vinification with submerged cap maceration at a controlled temperature of about 26°C, with repeated daily pumping over. Complete malolactic fermentation following alcoholic fermentation. Then the wine is introduced into 26 hl wooden barrels, where it rests for about 24 months

FOOD PAIRINGS: ideal with Piedmontese *fritto misto*, meat and mature cheese

TASTING NOTES

APPEARANCE: purplish red with violet hues

SENSORY PROFILE: very intense and dense with notes of ripe fruit, wild blackberry, plum and cocoa

FLAVOR: very refined and elegant, excellent balance and pleasantly sweet tannins

TECHNICAL INFO

ALCOHOL: 14,5% vol.

RESIDUAL SUGAR: dry

FERMENTATION AND AGING: wood for 24 months, bottling and refining for a minimum of 6 months

CELLARING: 7/8 years



SOCIETÀ AGRICOLA

CASCINA BERGANTINO, 10 - 15049 VIGNALE MONFERRATO (AL) ITALY
+39.338.85.80.597 | levignedipie@gmail.com | www.levignedipie.it