

http://www.vinchio.com/newsite/eng/sceda.php?pag=Carta_vini.php&vin_id=70



LE BARBERA – Barbera d’Asti

Our wine-growers association is characterized by Barbera grape-variety cultivation. Vinchio, Vaglio and the neighbouring villages have excellent lands for growing this vine-variety: these soils are calcareous and loamy and neutral or subalkaline. High quality of Barbera wine is our symbol. The associated vine growers are proud of this quality and they are aware of the great care needed to reach these standards. Once in our firm, grapes are selected again according to their content of sugar and of polyhydric phenol. This wine has a ruby-red colour, tending to garnet-red with ageing. It is a strong wine with a good body. It has a strong fruity bouquet and a balanced dry taste.

varietal:	Barbera
vinification	Grape-stalks removal and pressing. Maceration process at controlled temperature in programmable machines.
Alcohol	13,00
total acidity	6
* Garde probable	5 years
serving temperature	18° C

FOOD PAIRINGS :

Perfect to be paired with tasty first courses, with meat and cheese.

* Dati medi indicativi

*Prova da safra 2013 na EXPOVINIS BRASIL 2014, São Paulo (SP),
22 a 24/04/2014. (2º dia)*