

barbera d'asti DOC

description:

The vineyards are situated near Vicchio in Monferrato. The grapes are vinified in stainless steel tanks under controlled temperatures with frequent remontage to induce a favorable maceration on the skins.

region:



piemonte

producer:

Colle Dei Venti

grape varieties:

Barbera

exposure:

South/South-West

altitude:

300m A.S.L.

soil:

Marl layered calcium rich soil with sandstone

alcohol:

13.50%

tasting notes:

This Barbera represents its terroir and varietal character from the intriguing fresh red fruit nose, jammy with notes of rhubarb and hints of wild flower, to the soft gratifying palate. This wine is wonderful with meats and cheese and any northern Italian pasta dish and even pizza.



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