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BARBERA D'ASTI DOCG

DOCG RED WINE

CLASSIFICATION	D.O.C.G. Red wine
ORIGINE	Italy – South Piedmont (Province of Asti)
TYPE	Dry
GRAPE VARIETIES	100% Barbera
TYPE OF SOIL	Clayey – Calcareous
VINIFICATION	Grapes are separated from grape stalks and then pressed. Fermentation under controlled temperature. After the tumultuous fermentation, the product continues its evolution with a lighter fermentation until the consumption of the sugars
AGEING	1/3 aged in big cask -1/3 aged in barriques 1/3 aged in steel tank The part aged in wood become soft, velvety and fruity taste which is the main characteristic of this wine
DATE OF BOTTLING	After 1 year of ageing
WINE MAKER	Gianni Marchisio
COLOUR AROMA	TASTING NOTES When it's young the perfume is very intense and vinous, than, during the ageing it evolves spicy notes with complex and ethereal nuances
PALATE	Dry, well bodied with a good acidity, round and harmonic
ALCOHOL TOTAL ACIDITY PH	ANALISYS 13,19% VOL 5,55 g/l 3,56
SERVING TIPS	CHARACTERISTICS Serve at 16-18° C. Meat dishes, game, best exalted accompanied with seasoned cheeses
STORAGE	Store in a cool and dry place. Ready now for drinking but it can also be stored for 3-4 years
PROFILE	Docg wine controlled by Consorzio Barbera d'Asti e del Monferrato. Guarantee banderoles are issued after tasting by Chambre of Commerce Team.

