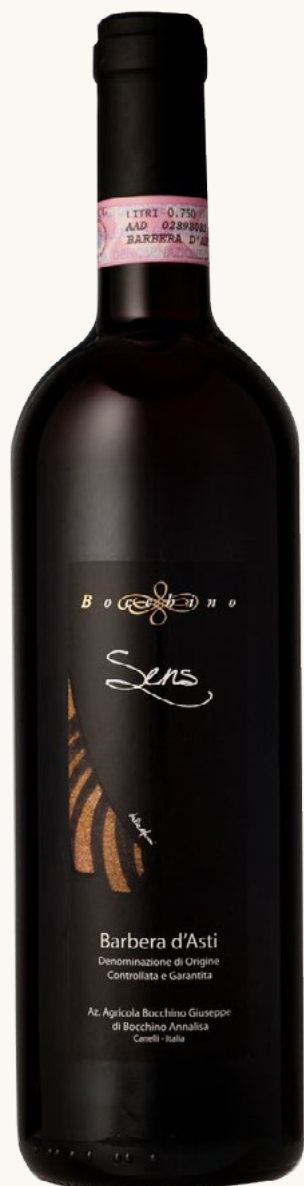


BARBERA D'ASTI DOCG - "SENS"

DRY RED WINE, APPELLATION OF CONTROLLED AND GUARANTEED ORIGIN



GRAPES Barbera 100%

PRODUCTION 70 hectoliters / hectare

AREA OF PRODUCTION

Moasca, Province of Asti

METHOD OF CULTIVATION

Low Guyot training

Planted on a hill 150 meters above sea level

Gradient: 20%

Terrain: sandy loam

Exposure: southeast

VINIFICATION

The grapes are harvested as soon as they reach phenological maturity, in order to produce a fresh wine, ready to drink. The grapes are destalked and pressed, then stored with the must in temperature-controlled vats, where the alcoholic fermentation takes place at about 24°C. Once the alcoholic fermentation is completed, the malolactic fermentation is induced by storing the wine in heated vats.

The product is then stabilized by storing it in refrigerated tanks.

Following a further decanting, the product is bottled in the spring following the harvest.

AGEING

Minimum three months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Color: ruby red with purple hues.

Bouquet: fruity, not particularly complex, but clear-cut.

Taste: simple, pleasant, with medium persistence and a marked acidity.

ALCOHOLIC STRENGTH 12.5% abv

RECOMMENDED WITH entrées, white meats, medium-ripe cheeses

SERVING TEMPERATURE 16°C – 18°C.

BOTTLES 0.75l

STORAGE

horizontal, in a cool dry place, away from sources of light and vibrations.