

BARBERA D'ASTI DOCG SUPERIORE

Ruby red wine with orange glints. Ethereal aroma and full and structured taste. Combines well with traditional Italian meat dishes, game and mature cheeses.



CODE 210302 (0,75l)

DENOMINATION Barbera d'Asti DOCG Superiore

PRODUCER Azienda Agricola MARCO CAPRA

PRODUCTION ZONE Vaglio Serra (AT)

NOTES Aged 12-18 months in oak casks and 6 months in bottles; open the bottle at least an hour before drinking, pour into a decanter



Barbera



13,5%



Rubty red with orange glints



Ethereal



Full and structured, slightly sweet



18-20°C



Traditional Italian first courses, game, mature cheeses

