



Barbera d'Asti DOCG Superiore 2015
Brand: ABBAZIA

TECHNICAL SHEET

Type : Barbera d'Asti DOCG Superiore 2015
Method: Traditional red wine

Grapes : 100% barbera

Bt/cs.. : 6

Ean code bott.: 8001592004287

Weight Bott. / cart. / pallet1,18 Kg /7,435 kg / 767 kg

Pallet composition 80 x 120 EURO: 20 cases x 5 layers = 100

Appearance : Still red wine

Colour: Deep ruby red brick tend with ageing.

Nose: Notes of little red berries, plum, spices and light vanilla in the end.

Taste : Well bodied, velvet, with light vanilla in the end.

Alcohol: 14 %

Sugar : 2 Gr/L

Suggestions

After the hand picking of the grapes they are pressed and a long maceration gives an intense and deep color. Ageing has been done 6 months in stainless steel tank and 6 months in oak barrels. Barrels gives to this wine his velvet characteristic and notes of plums and vanilla.

It can be aged for years. Open one hour before serving.

Best with red meat, and aged cheeses.

