



**BARBERA D'ASTI**  
**DOCG**

**Grape:** Barbera

**Area:** vineyards in Nizza M.to, Calosso and San Marzano O.

**Harvest:** end of September - early October

**Vinification:** Traditional with maceration on the skins for 8-10 days with help of pumping and delestage, run of the alcoholic fermentation at 26-28 ° C, followed

by malolactic fermentation at 18-20 ° C

**Ageing:** in stainless steel tanks, bottling in the spring

**Colour:** ruby red, clear and intense

**Aroma:** pleasantly vinous and characteristic

**Taste:** dry and round, full-bodied with hints of fruits of undergrowth

**Temperature:** 16-18 ° C

**Serving suggestions:** meats, red meats, game and hard cheese



Strada per Canelli, 19 14051 Loazzolo (AT)

Reg. San Giovanni, 108 14053 Canelli (AT)

e-mail: [info@pianbello.com](mailto:info@pianbello.com) [info@cantineamerio.it](mailto:info@cantineamerio.it) [www.pianbello.com](http://www.pianbello.com)