

## BARBERA D'ASTI "ANTLASSE' "

Description	Grown on the well exposed hills of Asti zone, Barbera d'Asti, is a prestigious wine, intense, vigorous, alcoholic to the nose. The vinous hints that distinguish it in youth are accompanied by a large bouquet of red fruits, crunchy at first and ripe afterwards, such as cherry, blackberry, raspberry and plum. The taste is consistent and full-bodied.
History	Barbera d'Asti entered the group of the Piedmontese vines thanks to its insertion in the first version of the "Ampelography", compiled in 1798 by the Count Nuvolone. After a long period in which it has continued to animate the surrounding territories, Barbera d'Asti has known a new raising beginning from the '80s, thanks to determined winemakers increasing its total quality through their great work both in field and in wine cellar.
Type	Red
Production area	San Damiano d'Asti, Piedmont
Grape variety	100% Barbera
Exposure	South
Denomination	Barbera d'Asti DOCG
Winemaker	"La Ribota" Estate
Vinification	Traditional submerged cap maceration
Alcohol by Volume	15,5 % vol
Harvest period	Early October
Ageing	Stainless Steel
Colour	Barbera d'Asti Docg presents itself with an intense deep, brilliant, ruby red colour, tending toward garnet red over time.
Bouquet	Fragrance of red fruits that ranges from cherry, blackberry, raspberry to plum firstly crunchy and then ripe .
Taste	Characterized by a pleasant tasty and round flavour, Barbera d'Asti is well balanced in its various organoleptic characteristics.
Parings	It manifests the character of the great wines and pairs well with any type of meal, excellent with flat tasty, red meats and seasoned cheeses.
Serving Temperature	18° - 20° C
Bottle sizes/liter	New Line 0,75 L
Received Awards	Vinivilla 2024