

BARBERA D'ASTI SUPERIORE DOCG "Giulio Cesare"

Description	Barbera d'Asti is a prestigious wine, rich of flawless colours that generally recall to the purple ruby, just like the cardinal's robes; the perfume is ample and complex, revealing hints of ripe fruit as blackberry, cherry, strawberry, red fruits jam and developing spiced aromas and flavour of cinnamon, vanilla, green pepper. The taste is full-bodied.
History	"Vitis vinifera Montisferratensis" is the ampelografic appellation that during the 1800's was attributed to Barbera vine, a wine grape variety that has given to Piedmont, depending on different time periods, great problems and endless satisfactions. Its Piedmontese origin is sure to the point, it's reckon, it was born from a spontaneous cross of older vines. Nevertheless, one thing is certain, its presence is dated back to 1800.
Type	Red
Production area	San Damiano d'Asti, Piedmont
Grape variety	100% Barbera
Exposure	South
Denomination	Barbera d'Asti Superiore DOCG "Giulio Cesare"
Winemaker	"La Ribota" estate
Vinification	Traditional submerged cap maceration
Alcohol by Volume	16 % vol
Harvest period	Early October
Ageing	in oak barrels and subsequent refinement in bottle
Colour	Intense ruby red
Bouquet	Vinous with characteristic fragrance, extending to the ethereal with ageing
Taste	Dry and smooth, full-bodied, very persistent and harmonious with ageing.
Parings	It manifests the characters 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	Bordolese Europea 0,75 L - Magnum 1,5 L
Received Awards	Douja d'Or 2015 - Douja d'Or 2016 - Douja dell'Alpino 2016 Vinivilla 2013 - Vinivilla 2014 - Vinivilla 2015 - Vinivilla 2016 Vinivilla 2017 - Vinivilla 2018 - Vinivilla 2022 Selezione Speciale Vinivilla 2024