Ca' del Principe

Qualità è indice di Distinzione

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SUPERIORE



Vine:
produced with Barbera grapes.

Land:
marly-calcareous.

Exposure:
south.

Cultivation system:
Guyot.

Vintage period:
usually in the second decade of September based on the established ripening level.

Vinification:
manual harvesting, soft destemming and subsequent fermentation on peels in steel tanks at controlled temperature for about 20 days.

Ageing:
at least 12 months in French oak casks and subsequently in bottle for about 4 months.

Colour:
intense purple red with purple glints tending to garnet red when ageing.

Perfume:
winy, fruity (notes of cherries, blackberries, ripe red fruits and balmy hints), very persistent.

Taste:
full-bodied, suave, round.

Alcohol content:
14.5% vol.

Recommended pairings:
it can be paired with important first and second courses, game, pork salted meats and aged cheeses.

Service temperature:
about 18° C.

Technical information:
capacity of bottles 0.75 lt.

Packaging:
boxes of 6 bottles.

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