



Ca' del Principe
Quality is sign of distinction

BARBERA D'ASTI 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Grape variety: produced with 100% Barbera of Asti grapes.

Production area: Agliano Terme (AT) - Salere hamlet.

Soil type: chalky.

Cultivation system: bow Guyot.

Total surface: 7.500 mq.

Age of the vineyard: 56 years old.

Harvest period: generally at the second ten-day period of september according to the established ripening level.

In the cellar: destemming and smooth pressing of the grapes.

Fermentation and maceration: made in steel tanks at the controlled temperature between 25°- 30°C and through various pumping overs. After the completion of the alcoholic fermentation, the drawing-off is made by separating the wine from the peels.

Malolactic fermentation is made in oak barrels in order to give the wine a velvety and full taste.

Finally the wine is poured and kept on the noble dregs up to the bottling.

Winemaking and refining time: 7-8 months in oak barrels and one year in bottle.

Color: intense and dark ruby red

Smell: winy, fruity and very lingering. With a smell of cherries, blackberries and red fruits.

Taste: full, velvety and harmonic.

Alcoholic content: 14% vol.

Coupling: elaborated first and second dishes, game, cold cuts and cheese at a service temperature of 18°C.

Technical information: content of 75 cl.

Pack: 6 bottles box.



Azienda Agricola Ca' del Principe

Strada Nicrosi, 3 - 12058 - S. Stefano Belbo (CN) - Italia

Tel. e Fax: +39 0141 847150 - Email: info@cadelprincipe.com - Web: www.cadelprincipe.com - P.IVA: 0280989004