



Ca' del Principe
Quality is sign of distinction

BARBERA D'ASTI D.O.C.G. SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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 ruby 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.



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