



Barbera D'Asti DOCG 2017
Bera Azienda Agricola, Piedmont, Italy

eCommerce # 230317 | 13.5 % alc./vol. | \$23.10

This wine is originated from vines with a particularly favourable place for growing Barbera. The calcareous clayey substratum rich in sand brings out its intense, dark fruit fragrances and the harmonic structure of the wine which is warm and dry in the mouth with a long finish, suitable with many types of cuisine.

Terroir:

Bera Azienda Agricola is located in the Langhe, on the right side of the river Tanaro, between Alba and Asti, surrounded by the villages of Barbaresco, Neive, Mango and Treiso in the village Neviglie. Vineyards cover a soft slopes hill with south-southwest orientation following the road from Neive to Neviglie. The soil is light-brown, rich in limestone and friable. A windy spot due to the conformation of the hills and the altitude varying from 320 to 380 m.a.s.l.



Vinification:

Fermented for a week at a temperature of ~27°C. After racking and decanting, the wine is placed into tanks till the arrival of the summer. In the meantime, the malolactic fermentation is occurring. 6 months bottle ageing.

Variety: Barbera 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for starters, roast meat and aged cheese.

- Veronelli (15vntg)
- Gambero Rosso (13vntg)
- Luca Maroni (13vntg)

89p

89p

