



**Barbera d'Asti Evolution DOCG 2017**  
**Azienda Vitivinicola Berta Paolo, Piedmont, Italy**  
**eCommerce # 590603 | 14.0 % alc./vol. | \$24.85**

*“Plump blueberry nose. Fresh, lively, and slightly reduced on the palate with bags of personality. A little natural in style with a wheat character. Very well made.”* **Score – 90 p (Decanter World Wine Awards, 2018)**

*Lingering fragrance and fruity with notes of violet and ripe fruit flavour, and spicy note, excellent flavour and body, soft, harmonious and round. Notes of cherry and chocolate, good acidity. Nicely balanced, full-bodied and round*

**Terroir:**

The vineyards and winery are located at Nizza Monferrato, where the rolling hills of Monferrato meet the rugged hills of the Langhe.

Barbera D'Asti "Evolution" is a blend of 3 vineyards at 260m elevation with south/west exposure (“Cerruta”, “Canfulet”, “Glauda”). Soil composition: marl, sands and sandstone. 30y.o. vines.



**Vinification:**

Handpicked in September. Fermentation in vats at a controller temperature of ~27°C. Aged in new French oak for 6 months.

**Variety:** Barbera 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 17°C. Perfect accompaniment for fowl and all red meats, stews, ravioli and medium-aged cheeses.

**Decanter**

**90p**

