

CONVENTO CAPPUCCINI



Barbera d'Asti

Varietal: 100% Barbera

Alcohol: 14% by vol.

pH: 3,57

TA: 6,30

Harvest: Late September

Soil exposition: Southwest

Altitude: 278m

Production yield: 3,5 Tons per acre

Packaging: 6 or 12 bottles per case

Vinification: During harvest, the fruit is de stemmed and crushed to begin the primary alcoholic fermentation process. Once the superior color is achieved to express an intense red hue, the Barbera is raked into stainless steel tanks where it rest and develops a malolactic fermentations which refines the taste.

Aging: After one year of aging in stainless steel tanks the Barbera is bottled and aged for about one month in bottles.

Tasting Notes: Intense red color, extremely fruit forward with intense flavors of ripe fruit, especially cherry. The natural and pleasant acidity, which is a typical characteristic of this wine, aids in prolonging shelf life. Best paired with a variety of dishes, specifically hearty red sauces, meat and cheeses.

