



Barbera D'Asti Superiore DOCG "Santè"



DOCG : Barbera D'Asti Superiore DOCG

Grape Variety : Barbera

Domain : Azienda Vitivinicola Blengio di Reale Daniele

Type of Soil : Calcareous

Density of Planting : 4000 Vines/ha

Age of Vines : 20 years

Yield : Fine and steady (around 2,9 kg/stock)

Features : 14,5% alcohol, contains SO2

Cultivation method : Guyot

Grape variety characteristics: In this variety the berries are dark blue and the bunches are compact, pyramid shaped and of average weight. The rows of vines are dense and dark green. Harvest in the second half of October.

Vinification : The process of vinification is the traditional one with fermentation on skins. This wine is aged in Slavonian big oak barrels for at least six months and then refined in bottle.

The Colour : Intense ruby red tending to garnet red with the aging.

The Bouquet: Ethereal, well-balanced and intense.

The Taste : fruity and spicy (vanilla)

Serving Suggestions : Highly-flavoured roast dishes, game, barbecues, "fondue" and mature or spicy cheese.

Served at 20°C

Aging Capacity: 5 years. "Barbera" has a good aging capacity because of its good acidity that helps to preserve the freshness of the wine also after a few years

Total acidity: 5,0 g/L

Residual sugars: < 2 g/L