

Cipressi Barbera D'Asti

Category	Red
Grapes	100 % Barbera
Appellation	Barbera d'Asti (DOCG)
Producer	Michele Chiarlo
Country	Italy
Region	Piémont
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	16 °C
Available	Québec, New Brunswick

Terroir

The wine comes from a vineyard with a uniform soil, perfect for ripening. Made from high proportion of sand, limestone and marine sedimentation. Facing south-west, south-east and east, it rises to an altitude of 230 meters and its production is limited to 45 hl / hectare.

Vinification and maturation

Vinification in steel tanks. 12 days of maceration with the skins and soft "shower" system of wetting the cap. Initial temperature of 30 °C, then decreased to 27 °C. Malolactic fermentation in steel tanks.

Features

Intense ruby red color. Surprising for its elegance with cherry, raspberry and sweet notes of chocolate. Ample for its structure and harmonic for its roundness. Aftertaste supported by pleasant fruity notes.

Food Pairings

Ideal with a pasta dish with Mediterranean accents, or simply with a medium cheese.

Product codes

Québec : 12383934, New Brunswick : 8002365032100

