



# BARBERA D'ASTI SUPERIORE DOCG



## TERROIR CHARACTERISTICS

Altitude: 200 m a.s.l.  
Size of vineyard: 4,64 Ha  
Exposure: Various  
Type of soil: clayey  
Vine planting density: 5000 vines/Ha  
Vineyard training system: guyot  
Age of vines: more than 25 years old

## TECHNICAL NOTES

Grape variety: 100% Barbera  
Vineyard practice: hand-harvesting  
Wine-making method: fermentation in stainless steel vats  
Ageing method: medium toast large oak barrels and small French barrique for at least 6 months  
Bottle: bordolese cc 750

## WINE TASTING NOTES

Ruby-red in color, with garnet nuances, this structured and well balanced wine has a smooth full bodied round taste. The long aging in French barrique for at least 6 months enhances its characteristic scents of marasca cherry, berries and mint leaves.

## PAIRING

Pair with red meat, game and aged cheeses.

## SUGGESTED SERVING TEMPERATURE

between 16°-18°C (61°-65° F)

### Il Botolo Azienda Agricola

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