



BARBERA D'ASTI 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 tanks

Ageing method: 5 months in stainless steel tanks and 2 months in the bottle

Bottle: bordolese cc 750

WINE TASTING NOTES

Ruby-red in color, it has an intense aroma with a good winy scent, smooth, medium body and long-lasting well balanced aftertaste.

PAIRING

It pairs with appetizers, pasta dishes with meat and all menus featuring white and red meat and with aged cheeses.

SUGGESTED SERVING TEMPERATURE

between 16°-18°C (61°-65°F)

Il Botolo Azienda Agricola

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