



Wine: Barbera D´Asti DOCG
Producer: Cossetti
Vintage: 2012
Grape: Barbera 100%
Alcohol: 13%

Vinification and maturing

Fermentation in temperature controlled steel vats, devatting and racking to enhance the perfect fruit of Barbera. Malolactic fermentation in large oak barrels.

Tasting notes

Ruby red colour with garnet with violet hues. Intense and delicately characteristic aroma with undertones. Intense, persistent aroma with hints of cherry. Full bodied, dry and well balanced flavor.

Food pairing

Excellent with traditional entrées, white and red meats and medium aged cheeses.

Serving temperature

16-18°C

(Indeholder sulfitter)

