

AZIENDA AGRICOLA VILLA FIORITA



A wine made exclusively from Barbera d'Asti Superiore d.o.c.g. grapes grown on the Villa Fiorita estate. It features the characteristics conveyed by calcareous clay soils with ideal southerly exposure.

Aged for 12 months in wooden barrels.

It should be served at room temperature with mature cheeses, roast meats and game.

Name:	Barbera d'Asti Superiore D.O.C.G
Grape variety:	100% Barbera
Training system:	Guyot
Harvest:	September
Yield:	6000 – 8000 kg/ha
Vinification:	8 days with regular pumping over
Ageing:	12 months in 25 hl oak barrels
Alcohol content:	14%
Colour:	clear ruby red
Bouquet:	intense with lingering persistence, fine, vinous with scents of sour cherry soaked in liqueur and tobacco
Flavour:	intense and persistent, harmonious with great gustative freshness
Serving temperature:	room temperature
Bottle:	traditional Burgundy, 75 cl.
Packaging:	cases of 12 bottles