

**AZIENDA AGRICOLA CAPRI**  
DI FRANCO BRUNO PIERLUIGI  
STRADA VALLESCURA, 22  
14035 GRAZZANO BADOGGIO (AT)



## **BARBERA D'ASTI PRIMO 2017 DOCG (V.Q.P.R.D.)**



### **APPELLATION**

Barbera d'Asti DOCG

### **GRAPE VARIETY**

100% Barbera.

### **WINE GROWING**

Contour ploughing method; the training system is in the single Guyot.

### **GRAPE HARVEST AND WINE-MAKING**

The harvest starts at the end of September and lasts until mid-October. Pressed and fermented in stainless steel tanks at 26-28°C. Soaked for up to 5/7 days. Malolactic fermentation follows spontaneously.

### **AGING**

100% of the wine is aged for 6 months on the lees in stainless steel. After bottling, it spends other 6 months in the cellar before being sold.

### **TASTING NOTES**

It has a characteristic dark red color with warm and soft hues, with aromas of red fruits, with notes of cherries and strawberries. Delicate fruity flavour. A mellow mouthfeel and sweet tannins lead to a long, balanced finish.

Alcohol content: 14% vol.

### **FOOD SEARCHING**

It pairs well Italian appetizers. Excellent with red meat, game, grilled meat and medium-aged cheeses. Serve at 17-18 ° C.