

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



BARBERA D'ASTI SUPERIORE 2015 DOCG (V.Q.P.R.D.)



APPELLATION

Barbera d'Asti DOCG (V.Q.P.R.D.)

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 15/18 days to extract color and texture. Malolactic fermentation follows spontaneously.

AGING

100% of the wine is aged for 6 months on the lees in stainless steel and continues for at least 6 months minimum in oak barrels. After bottling 6 months in the cellar before being sold.

TASTING NOTES

It has a characteristic dark red color with warm and soft hues. Perfume: Enveloping and complex bouquet with hints of spice, vanilla, cocoa, berries and cherries. Taste: the taste is enveloping, with a rich flavor and velvety, persistent and harmonious. The finish once again the intensity of fruity tones. Good consistency olfactory. Alcohol content: 14,5% vol.

FOOD MATCHING

Full-bodied wine, goes well with elaborate pasta dishes, red meats, game and cheese flavors you choose. Serve at 16-18° C.