



RED WINE / 360° COLLECTION



## Al Casò

🍷 BARBERA D'ASTI D.O.C.G.

**Colour:** *bright cherry red.*

**Aroma:** *elderberries, peppered strawberry.*

**Palate:** *fresh, juicy red berry fruits. A good-bodied, easy drinking wine with a lively finish.*

**Region:** *the Monferrato hills in the south of the province of Alessandria Asti, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.*

**Vineyard:** *Barbera (grape variety) fruits for the "Al casò" come from the vineyards, in the commune of Alice, with Nizza facing slopes. Piemonte low Guyot trellis. Planting density 4,000-4,500 vines/ha.*

**Wine making:** *5,600 Lt/ha. The fruit was harvested at the end of September. Fermented in stainless steel tanks at 25-30°C. Pressed when dry and racked to stainless steel tank for malolactic fermentation and 5 months ageing prior to bottling preparation.*

**Analytic data:** *alcohol 14,5% vol. Total acidity 5,80 g/l.*

**Packaging:** *in cases of 6 and 12 x 750-ml bottles cases.*



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13