



DRY WINE / LE CASSETTE DI ALICE



## Barbera d'Asti d.o.c.g.

🔴 RED DRY WINE

**Colour:** bright ruby red

**Aroma:** powerful bouquet of fresh flowers and fruits, clear notes of red currant, black cherry and plum.

**Palate:** fresh, juicy and clean, good-bodied easy drinking wine with a peculiar lively finish.

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

**Vineyard:** Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

**Wine making:** 6300 Lt/ha. The grapes (100% Barbera) were hand harvested in the 2nd half of September. Fermented in stainless steel tanks at 25-30°C, pressed when dry and racked to stainless steel tank for malolactic fermentation and 6 months ageing prior to bottling preparation

**Conservation:** keep it in dark places, with a constant temperature (10° - 15°).

**Analytical data:** Alcohol 13,50 % vol, total acidity 5,60 g/l.

Service temperature: 6° - 8°C.

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



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