

BASSINA 2016: Barbera d'Asti DOCG



GRAPES 100% Barbera.

ORIGIN Strevi hills, south exposure.

VINIFICATION After pressing and alcoholic fermentation with careful control of temperature and duration of maceration, malolactic fermentation follows and then the wine is fined in concrete tanks for 9 months at least

TASTING Intense and persistent nose of red fruit and balsamic notes. Palate is full-bodied, dry and harmonious with the intensity and persistence of a great wine.

PAIRINGS Pairs with appetizers, pasta and risotto, main courses of both red and white meat, mature cheeses. Thanks to its delicate tannins it can also accompany fish.

SERVING SUGGESTIONS 18° C

ALCOHOL 14%



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