

# CIRESA: Barbera d'Asti DOCG Superiore

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GRAPES 100% Barbera.

ORIGIN Vineyard in Fontanile, Asti. Old vines, south exposed. Soil is mainly composed by marl and clay. Vines are trained with spurred cordon, and the grapes are carefully selected and harvested in small baskets at the end of september.

VINIFICATION Grapes are manually selected and harvested in little baskets. In the cellar they are de-stemmed and put into stainless steel tanks where the fermentation and maceration take place at controlled temperature. Wine is that aged in small and medium oak barrels for 18 months at least. First vintage was 1990. Ciresa is produced only in years judged excellent.

TASTING NOTES Ruby red with garnet reflections, elegant and persistent scent with hints of vanilla and licorice, fruit and spices. On the palate it is dry, full-bodied, and well-balanced and expresses a strong tendency to age with a harmonious union of tannins and freshness. It reflects those characteristics typical of Barbera in all its nobility, in line with tradition.

PAIRINGS Pairs well with rich and flavorful white and red meat dishes, pasta and risotto, and ripe cheeses.

SERVING Store in a dry cool and dark place. Open 1 hour before service.

SUGGESTIONS Serve in big bowl wine glasses at 18°C

ALCOHOL 13,5%



**marengo**<sup>®</sup>