
BASSINA

Barbera D'Asti DOCG



GRAPES

100% Barbera.

ORIGIN

Marenco vineyards in Fontanile, Cassine and Strevi.

VINIFICATION

After alcoholic fermentation with careful control of temperature, malolactic fermentation follows and then the wine is fined in concrete vats and big oak barrels for 9 months at least.

TASTING NOTES

Garnet red with delicate purple reflections, limpid and transparent. 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

Open and serve at 18° C in a balloon glass.

ALCOHOL

14% by vol.