
CIRESA

Barbera D'Asti DOCG Superiore



GRAPES

100% Barbera.

ORIGIN

Ciresa Vineyard in Strevi. Old vines, south-east exposed. Soil is mainly composed by marl and clay. Vines are trained with spurred cordon.

VINIFICATION

Grapes are manually selected and harvested in little baskets. In the cellar they are destemmed and put into stainless steel tanks where the fermentation and maceration take place at controlled temperature. Wine is then aged in small and medium oak barrels for 18 months at least. First vintage was 1990. Cireza 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 meat dishes, pasta and risotto, and ripe cheeses.

SERVING SUGGESTIONS

Store horizontally in a dry cool and dark place. Open 1 hour before service. Serve in big bowl wine glasses at 18°C.

ALCOHOL

13% by vol.