

BarberaQ

Region:
Piemonte

Grapes:
Barbera

ABV:
12.5%

What:

Extremely approachable with nice fresh acidity.

Where:

Produced from Barbera grapes cultivated in vineyards in the Monferrato Hills in the south of the province of Asti in Italy. The southwest facing vineyards are at altitudes between 200 and 400m and the soil is clay and limestone. Fermentation in stainless steel tanks between 77°F to 86°F (25°C to 30°C). Pressed when dry and raked in stainless steel tanks for malolactic fermentation. The clear wine is then matured for four to six months. 20% of the wine is aged in large oak casks for six months.

Barcode:

8010471000371

Sales Info:

750ml ,Case12 ,31.31 lb.

Palletization:

80 Cases / 5 Layers



Food Pairings:

This wine goes along well with burgers, steaks, sausages and kebabs. This wine is an excellent pair alongside all the things you'd expect at a BBQ. Pairs nicely with meaty pasta dishes as well or just open and drink along with friends.

Tasting Note:

The nose is full of juicy cherries and plums with a hint of smoke. The palate is fresh and filled with more cherry fruit, balanced with good depth and structure. Extremely approachable with nice fresh acidity.

