



Il Cascinone Rive

Region:
Piemonte

Grapes:
Barbera

ABV:
14.5%

What:

Classic barrique-aged Barbera d'Asti Superiore from the oldest vineyards of the Il Cascinone estate.

Where:

The grapes for Rive Barbera are hand-picked, de-stemmed and crushed. The must is fermented in temperature controlled, stainless steel vats pumping over four times a day. The wine is pressed just before dryness and then racked to a mixture of new (2/3) and one year old (1/3) French oak barriques, where it undergoes malo-lactic fermentation and is aged for 18 months. The wine is left to develop in bottle for 6 months before being released.

Barcode:
8010471001972

Sales Info:
750ml , Case 6 , 18.74 lb.

Palletization:
84 cases / 5 Layers



Food Pairings:

Casseroles, game dishes, smoked gammon with onion mash and mature cheeses.

Tasting Note:

A deep garnet hued Barbera with vibrant aromas of black cherries and prunes with chocolate and toasty oak undertones and hints of dried fennel. An abundance of vibrant redcurrants, black cherries and a touch of spice show through on the palate, which has a rich, voluptuous texture balancing taught acidity and fine oak tannins.

