Barbera d'Asti DOCG
"Giorgio Tenaglia"

Grape variety: 100% Barbera, from the best selections.

Training system: espalier, with short Guyot pruning

Characteristics of the soil: medium argillaceous soil

Geological profile of the area: hilly landscape at 400-450 metres above sea level. Southern hillside position

Yield per hectare: max 70 quintals with attentive selection of the grapes

Harvest period: October

Vinification: traditional. The alcoholic fermentation takes place at about 28°C in stainless steel tanks.

Refining: for 12 months in wooden barrels (225 lt), then in bottle for at least 12 months

Organoleptic profile: intense red in color, it offers hints of spices, vanilla and ripe fruit. On the palate it is soft, refined, persistent and of great structure.

Serving temperature: ideally at 16-18°C

Serving suggestions: it can be served with traditional regional food, agnolotti, red meat and game meat. Perfect also with aged or strong cheese and as a contemplation wine.