



100% Barbera

13,5% vol.



12 m/m/m

Altea

Barbera d'Asti Superiore
D.O.C.G.

CATEGORY. Still red.

GRAPE. 100% Barbera.

GENERAL DESCRIPTION. Barbera, from ancient times, has been without doubt the most widely-planted grape variety in our area. Its wine, open, frank, and generous, is here enriched by maturation in oak; in addition, it offers an outstanding quality-price ratio.

SENSORY PROFILE. A cleanly-delineated bouquet hints of dark chocolate and red cherry, while the dry, pleasantly bitterish palate is full-bodied and superbly proportioned. Altea is the classic mealtime wine, a delicious partner with hot antipasti, rice and pasta, and every type of meat dish.

VINIFICATION AND MATURATION. The must ferments on the skins at 28–30°C for 10–14 days, and then undergoes malolactic fermentation in steel. 80% of the wine matures for 10–12 months in 700-litre oak casks, and the remainder in 225-litre French oak barrels.

TECHNICAL DATA

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| ALCOHOL: | 13,5% vol. |
| BOTTLE: | Bordeaux |
| CLOSURE: | Natural cork 24 x 40 |
| SERVING TEMPERATURE: | 16° – 18°C |
| RECOMMENDED GLASS: | Fairly large tulip-shaped glass |
| CELLARABILITY: | 6 – 8 years |

SERVING SUGGESTIONS. Barbera is the perfect wine with hearty, classically-flavoured dishes, as in Piedmont's traditional cuisine. It partners beautifully with rice and pasta dishes, as well as any kind of meat, and is utterly delicious with agnolotti with any kind of filling, depending on personal taste and the season. It is naturally superb with stews, which it enriches even in the preparation stage.