

# BARBERA D'ASTI

docg



■ **GRAPE VARIETY:**

100% Barbera

■ **HARVEST:**

October

■ **COMMUNE:**

Agliano Terme

■ **MACERATION:**

in stainless steel and concretet tanks for about 10 days

■ **MATURATIONT:**

neutral containers

The Barbera d'Asti Classica is normally obtained from younger vines on the estate. After fermentation the wine is refined in neutral containers and is bottled a few months before being released.