



Barbera d'Asti DOCG *"Lequilibrio"*

GRAPE VARIETIES

Barbera

WINEMAKING

Traditional red wine process with marcs left in contact with the must for no less than 12 days.

AGEING

Maturation partly in 30 h. barrels and partly in selected French oak barriques for about 12-15 months, depending on the vintage. Softening in stainless steel tanks for 1 month and subsequent horizontal refinement in the bottle for at least 6 months. Longevity 7-10 years.

ANALYTIC DATA

Alcohol content: 14.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Intense ruby red; intense, persistent, imposing and characteristic with distinct hints of jam, tobacco and tanned leather; imposing and characteristic to the palate, with the good and balanced acidity typical of Barbera; silky, soft and harmonious, with excellent structure and persistence.

GASTRONOMY

Cold cuts, mixed boiled meats and braised beef.

Serving temperature 16-18°C

AVAILABLE FORMATS

75 cl

[Awards #1](#)

[Awards #2](#)

[Awards #3](#)

