



LA VIGNA VECCHIA BARBERA D'ASTI SUPERIORE DOCG 2021

COSSETTI

Category: Classics

NAME: Barbera d'Asti DOCG

GRAPE VARIETY: Barbera 100%

VINIFICATION: The grapes are harvested in boxes and, trying to keep the fruit as intact as possible, the pressing and subsequent fermentation of the sugars takes place in steel tanks at a temperature of 28/30 degrees . Once the sugars are exhausted, the racking takes place and after 2 rackings the malolactic fermentation is checked. The refinement takes place for a minimum of one year in 50 hl oak barrels and a part in second wine barriques. Further refinement in bottle for 6 months before marketing.

CHARACTERISTICS: Medium to long aging wine, the color is intense ruby with a faint garnet shade after a few years, the aroma is immediate and typical of Barbera with a light spiciness. The flavor is full, harmonious, extremely pleasant.

PAIRING: Excellent with traditional first courses, white and red meats and medium-aged cheeses.

ALCOHOLIC CONTENT: 14% Vol.

SERVING TEMPERATURE: 16-18°C