



## VENTI DI MARZO BARBERA D'ASTI DOCG 2022

**COSSETTI**

Category: Tradition

NAME: Barbera d'Asti DOCG

GRAPE VARIETY: Barbera 100%

VINIFICATION: Once completely ripe, the grapes are collected in boxes and, trying to keep the fruit intact, the pressing and subsequent fermentation of the sugars take place in steel winemakers at a temperature between 28/30 degrees. Malolactic fermentation takes place 30/40 days after racking. The aging takes place in steel tanks for 8 months and in the bottle for 9 months before marketing.

CHARACTERISTICS: Elegant for medium aging, the color is intense ruby, the typical Barbera aroma is delicate but persistent with hints of cherry and plum. On the palate it surprises with the union of strength and elegance, where balance and softness dominate.

PAIRINGS: Wine suitable to accompany most of the meal, from full-bodied appetizers, to first and second courses based on came, to mature and non-mature cheeses.

ALCOHOLIC CONTENT: 14% Vol.

SERVICE TEMPERATURE: 16-18°C