

ABBAZIA PANORAMA BARBERA D'ASTI DOCG



PRODUCT

Category: Still dry red wine DOCG

Main grapes: Barbera grapes

Vinification: Red vinification. Alcoholic fermentation at controlled temperature 24-28°C with skins contact for a total of 7-12 days.

Ageing: aged in steel tanks only

Picking: 100% by hand

Soil: calcareous and marnly

Product origin: Italy - Piedmont

SENSORY EVALUATION

Colour: Deep ruby red brick tend with ageing.

Nose: Notes of little red berries, cherries and plum.

Taste: Elegant, full and dry with red berry notes and the typical acidity of the Barbera grapes

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Wine suited for ageing in a dry and fresh place.

Pairs: Best with white and red grilled meat, stews, roasts and chicken. Ideal with pasta dishes and cured meats

Serving Temperature: 18-20°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Barbera d'Asti DOCG is best enjoyed in a burgundy-shaped glass, as it preserves its elegance and flavour.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	13%	0-2	5.5-8	1,25 kg	22042162	8001592002207