

ABBAZIA PANORAMA BARBERA D'ASTI DOCG SUPERIORE



PRODUCT

Category: Still dry red DOCG wine

Main grapes: Barbera grapes

Vinification: Red vinification. Alcoholic fermentation at controlled temperature 25-30°C with skins contact for a total of 12-15 days.

Ageing: 6/8 months in 45 hL oak casks, and other 6/8 months in inox or bottle

Picking: 100% by hand

Soil: calcareous and marnly

Product origin: Italy - 167 municipalities between Asti and Alessandria province (Piedmont)

SENSORY EVALUATION

Colour: Deep ruby red brick tend with ageing

Nose: Notes of little red berries, cherries, light vanilla and plum

Taste: Elegant, full and dry with red berry notes. The acidity is softened by ageing in oak

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep horizontally. Wine suited for ageing in a dry and fresh place for few years (3-5).

Pairs: Structured and well-balanced wine, ideal with flavorful dishes of good body

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 superiore 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	14%	1-3	5,5-6,5	1,26 kg	22042162	8001592004287