



• A L E M A T •

OUR WINES



AUGUSTA

Barbera d'Asti D.O.C.G. Superiore

Grape Varietal: 100% Barbera

Wine making: fermentation is made in stainless steel vats at a controlled temperature of 28°-30° C, the most-wine is kept in contact with skins for 12-15 days, then we proceed with racking off and pressing; only first part of pressed is added to free-run must. Malolactic fermentation follows at a controlled temperature of 20°C.

Aging process: in big oak barrels for about 18 months. 4 -6 months in bottle before sale.

Colour: Deep ruby with violet shades.

Nose: At the beginning cherry red fruits and ripe black cherry. Aroma is wide, big barrels give natural complexity without leaving woody notes, vanilla flavour is very soft.

Taste: wide enveloping and intense, persistent, texture is important and dense; aftertaste brings back pleasant sensations of ripe red fruits aroma with a lightly spicy finish.

Serving temperature: 16-18° C.

Food pairing: important dishes, mixed grill with white or red meat, roast meat, game, boiled meat, ripened cheese.