



Crevacuore

Barbera d'Asti DOCG 75 CL

2016

The Barbera grapes, cultivated in a natural way, give rise to Crevacuore, our prized Barbera D'asti D.O.C.G. With a rich and robust flavour and an intense aroma, it is a wine that is sipped and enjoyed throughout the meal.

Who is Crevacuore

In the Hills

ZONE

Calosso

SOIL

Clay limestone soil with sand presence

GRAPES

100% Barbera grapes

HARVEST

2016

YIELD

7 - 8 t/ha

In the Wine cellar

WINEMAKING

In traditional red

RIPENING

Mid October

WINE ACIDITY

5 - 5,5 g/l

ALCOHOLIC STRENGTH

16% vol

REDUCING SUGAR

2 - 3 g/l

In the Glass

APPEARANCE

Purple with bright ruby reflections

SENSE

Elegant, complex and rich bouquet with notes of ripe fruit, black cherry, vanilla cocoa and coffee

PALATE

The mouthfeel is very warm and ample, reaching a distinct flavor, on the finish velvety and silky

TEMPERATURE OF SERVICE

18-20 degrees



ACCOMPANIMENTS

The precious Barbera d'Asti DOCG combines perfectly with dishes rich in flavor, in particular with first courses with roast sauce. It is excellent in combination with traditional Piedmontese dishes such as braised and stew.



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CALOSSO ITALIA 1929