



Margà

Barbera d'Asti DOCG 75 CL

2018

Margà, our precious Barbera D'asti D.O.C.G., with its bright ruby red color and intense fragrance, enchants and enhances the dishes of Piedmont tradition.

Who is Margà

In the Hills

ZONE

Calosso

SOIL

Limestone clay soil with sand presence

GRAPES

100% Barbera grapes

HARVEST

2018

YIELD

9 t/ha

In the Wine cellar

WINEMAKING

In traditional red with 10 days of maceration in contact with the skins and soft wet

RIPENING

End of September, beginning of October

WINE ACIDITY

5,6 g/l

ALCOHOLIC STRENGTH

14% vol

REDUCING SUGAR

2,5 - 3,5 g/l

In the Glass

APPEARANCE

Ruby red with purple reflections

SENSE

Full of red fruits such as blackcurrant and cherry

PALATE

Harmonic, fills the palate with its warm and complex taste of blackberry and currant, nice flavor on the finish

TEMPERATURE OF SERVICE

18-20 degrees



ACCOMPANIMENTS

The Barbera d'Asti DOCG, with its harmony, goes well with first courses such as tagliatelle with mushrooms and traditional ravioli al plin. A very particular and funny combination is with pizza and fish.



DOMANDA[®]
CALOSSO ITALIA 1929