

Tasmorcan

Barbera d'Asti DOCG

<i>Grapes:</i>	Barbera 100%
<i>Vineyards origins:</i>	Comune of Isola d'Asti - Frazione Mongovone, with plants installed in 2001, 2003, 2004.
<i>Harvest:</i>	Barbera grapes are picked by hand on the first week of October, making sure to preserve the integrity of each grape.
<i>Vinification:</i>	After pressing grapes, the must ferments in steel tanks at a controlled temperature. Wine matures in 25 hectoliter-oak barrels for 4 months, while a 30% of it in 2.25 hectoliter-French oak barrels, until ready for bottling, occurring the following March from harvest.
<i>Alcohol content:</i>	14.50 % Vol. real.
<i>Preservation:</i>	Fruity and exuberant notes, typical of Barbera. To catch all its vigor, best if drunk within 5 years from harvest.
<i>Recommended pairings:</i>	Before meals with cheese and cured meats. First courses, especially stuffed pasta and meat sauces; excellent with spicy meat second courses.
<i>Serving temperature:</i>	17 °C

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