

BOTTLE  
CORK  
CAPSULE

GL71  
FOR 51  
90C/PVC

GLASS  
ORGANIC  
PLASTIC

## *Castello di Calosso – Barbera d'Asti*

### *D.O.C.G. Superiore*



Wine	Barbera d'Asti Superiore D.O.C.G.
Grape variety	Barbera 100%
Alcohol	14,80% Vol.
Refining	18 months (exclusively new barriques) French oak.
Refining in bottle	At least 6 months.
Color	Ruby red, intense, tending to garnet.
Parfume	Bouquet with hints of undergrowth, violet, vanilla and almond.
Taste	Complex, full, velvety, harmonious, full-bodied flavor with a vanilla aftertaste.
Serving temperature	18 ° C, decant it one hour before serve it.
Combinations	Ideal with tagliolini with hare sauce, long-cooked roasts, stewed or braised red meats, game, stews and cheeses a hard cured pasta.

*La*  *Badia*