

BOTTLE
CORK
CAPSULE

GL71
FOR 51
90C/PVC

GLASS
ORGANIC
PLASTIC

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



Wine	Barbera d'Asti Superiore D.O.C.
Grape variety	Barbera 100%
Alcohol	14.5 ° Vol.
Refining	12 months French oak.
Refining in bottle	At least 6 months.
Color	Ruby red - intense.
Parfume	Intense-balanced, frank bouquet with hints of cherry - vanilla.
Taste	Flavor of autumn fruits, spicy - harmonious, full-bodied and velvety, with a vanilla - toasted aftertaste.
Serving temperature	18 ° C, decant it one hour before serve it.
Combinations	Ideal with braised red meats, game and mature cheeses.

La  *Badia*