



BARBERA D'ASTI D.O.C.G. SUPERIORE-QUATTRO FILARI

Famous for its high acidity, which for a long time has characterized as popular rustic wine, Barbera today reaches the highest levels of quality thanks to the wise refinement in barrels. And two years of aging in barrels turn out our "Quattro Filari", the four rows to the north of the vineyard Mombarone, with a special chemical composition of the soil, capable of giving grapes unique. The color is ruby red with violet hues; it has with hints of ripe red fruit and spice, tending to ethereal with aging. The taste is full, structured, round and harmonious. It gives his best in pairing to pasta dishes, cheese and red meat, especially stews.

ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

LOCATION OF THE VINEYARDS: Piemonte Monferrato, Vinchio (AT)

METHOD: Classical red vinification, with crushing of the grapes, stripping and fermentation in vats at a controlled temperature (28-30 ° C) for about 7-10 days depending on the vintage. In this period about 2/3 pumping are made to promote fermentation and its processes. After fermentation, the lees are removed and the refinement starts in new oak barrels where the wine is kept for about 12/15 months. Before bottling there are a light cleaning and a further refinement for 2-3 months in steel tanks.

COLOR: Ruby red with purple tones.

SMELL: Intense woody fragrance, with flavors of cherry, plum and rosemary, nuances of spice and pepper.

TASTE: Concentrated, large, full-bodied with great structure and persistence. Hints of tannins.

FOOD MATCHING: Prefers pairings with strong meat, especially wild one, or very complex pasta dishes.

Alcohol: 14,5%

Acidità Totale: 6,5 gr/l



Bordeaux



100% Barbera



18°C



Bottle in horizontal position

Beppe Marino Azienda Vinicola

via Stazione 23 - 12058 Santo Stefano Belbo (CN)

Piemonte - Italy - Tel. +39(0)141.840677

info@beppeamarino.it

www.beppeamarino.it