



**BARBERA D'ASTI DOCG SUPERIORE**

# COSTA DEL SOLE

**APPELLATION:** Barbera d'Asti DOCG superiore

**GRAPE VARIETY:** 100% Barbera

**PRODUCTION AREA:** Castel Boglione

**EXPOSURE AND ALTITUDE:** south west m. 220

**AGE VINEYARDS:** over 60 years old

**SOIL:** clay- calcareous

**TRAINING SYSTEM:** Guyot

**HARVEST:** hand harvest in the third week of september.

**AGEING:** The vinification is traditional, in cement tanks; it is later aged in French barriques and tonneaux for at least 18 months. 6 months of aging in bottle.

**ALCOHOL CONTENT:** 14,50% vol.

**TASTING TEMPERATURE:** 18° C

**TECHNICAL NOTES:**

The aroma is intense, with hints of red fruit and spices; it has notes of mint, vanilla and liquorice. The taste reveals body, warmth and balance.

The aging gives complexity and richness of velvety tannins and a long taste-olfactory persistence.

**FOOD MATCHES:**

Seasoned cheeses, red meats or game. It is a meditation wine as well.