

The Barbera Wines

After the first selection for "Barbera Vigne Vecchie" wine, the remaining grapes with higher sugar-content are used to make the "Barbera d'Asti Superiore".

The name "Superiore" (superior) is only given if wine meets high quality standards: grapes must have a natural higher sugar-content and wine must be aged for twelve months, six of which in oak barrels.

Thanks to its characteristics, Barbera is suitable for ageing in barrels. Our "Superiore" is aged in oak barrels during a space of time (at least, six months) which varies according to recurrent wine-tastings. Barrel ageing makes this wine unalterable in time. It has a ruby-red colour with orange overtones and an excellent body. It has a strong bouquet of dried fruits and slightly "boisé" (woody flavour). Its taste is dry and long-lasting.



I Tre Vescovi

• Barbera d'Asti DOCG Superiore - 750 ml •



Varietal	Barbera 100%
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable tank.
Ageing process	At least 6 months in 75 HL oak barrels.
Alcohol	13,5 % by Vol. *
Garde probabile	8 years*
Serving Temperature	18° C.
Food pairings	Tasty first courses, with meat or mushroom sauces. It also is excellent with matured, spicy and marbled cheeses.



*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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