

BARBERA D'ASTI SUPERIORE DOCG

Giulio Cesare



TECHNICAL CHARACTERISTICS

Type: Still red wine
Variety: Barbera 100%
Production area: Italy - Nizza Monferrato
Bottle size: 75 cl, Magnum 1,5 lt
Vintage: 2019
Alcohol content: 16% Vol.
Serving temperature: 18° C

VINIFICATION

Manual harvest, fermentation in steel tanks at a temperature of 26°C. Complete malolactic fermentation and 14-month ageing in new and used barriques.

TASTING NOTES

Intense ruby red color, on the nose it is complex, intense, vinous, fruity, spicy and toasted. The taste is dry, warm, soft, balanced and persistent.



CASCINA PERFUMO

