

Déspet

Barbera D'Asti DOCG

Grape	Barbera 100%
Municipality	Vinchio
Vineyard exposure	Mainly east
Altitude	260 m.s.l.m.
Soil	Clay limestone marl of sedimentary marine origin
Cultivation type	SQNPI
Pruning	Guyot pruning
Gradation	14% vol.
Harvest	Second ten days of September
Vinification	In steel tanks. 10 days maceration in contact with the skins and soft damping of the hat at a temperature between 24 e 26 D°
Ageing	8 months in steel tanks and then 6-8 months in the bottle
Colour	Clear ruby red with violet reflections
Bouquet	Clean, fruity (fresh red fruit)
Taste	Soft, persistent, good structure with clear varietal characteristics.
Service temperature	17-18 D°
Pairings	Red meat, game and mature cheese
Longevity	From 4 to 5 years

