

NEIRONE BARBERA D'ASTI

RED WINE DOCG



VINIFICATION

Maceration at a controlled temperature of 28° C for 10-15 days.

REFINEMENT AND AGEING

Steel tanks at controlled temperature for at least 6 months. In the bottle 4 months.

PRODUCTION AREA

Alto Monferrato Astigiano

GRAPES

Barbera

SOIL TYPE

Silty-clay-loam

AVERAGE AGE OF THE VINES

50 years

GRAPES YIELD PER HECTARE

8.000 Kg/ha

TIME OF HARVEST

End of September, early October

INTENSE COLOR WITH GARNET HIGHLIGHTS AND DISTINCTIVE AROMA OF MORELLO CHERRY AND PLUM. THE MOUTHFEEL IS FULL BODIED, HARMONIOUS, BALANCED, WELL STRUCTURED. IT SHOWS AN EXCELLENT ACIDITY. BEST WITH TASTY FIRST COURSES, RED MEAT AND GAME.

BEST SERVED AT 18° C.



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