



*Daffara & Grasso*



## **Barbera d'Asti D.O.C.G.**

**Vine:** 100% Barbera.

**Colour:** intense ruby red with violet notes.

**Smell:** vinous, fruity with hints of cherries, currants, plums.

**Taste:** dry well structured taste, fresh with persistent and almondy aftertaste.

**Alcohol content:** 14% vol.

**Packaging:** 6 bottles cardboard.

The Barbera grapes of this wine come from vineyards owned, by the hill of Rodotiglia exposed to the South and some vineyards of historical local suppliers of the same territory. The grapes are destemmed and fermented in steel tanks at a controlled temperature of 24°C, with a maceration of about 12-14 days; in addition, in recent years we also carry out the co-inoculation with selected lactic bacteria, in order to induce malolactic fermentation immediately at the end of the alcoholic fermentation. After two decants, the wine rests in steel containers on its fine lees for at least six months where the wine acquires its aromatic complexity.

### **Cantine Daffara & Grasso**

Via Agliano, 20/21 - 14052 - Calosso (AT) - Piemonte - Italy  
Tel.: +39 0141 853179 - Fax: +39 0141 853302 - Email: [info@daffaraegrasso.com](mailto:info@daffaraegrasso.com)  
P.IVA: 00877060053