



Daffara & Grasso



Barbera d'Asti D.O.C.G. Superiore

Vine: 100% Barbera.

Colour: intense purple red.

Smell: intense, with hints of currant and vanilla.

Taste: soft, smooth, very persistent.

Alcohol content: 14,5% vol.

Packaging: 6 bottles cardboard.

The Barbera grapes of this wine come from old vineyards owned, from the hill of Rodotiglia exposed to the south and from 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 15-20 days.

At the end of fermentation the wine undergoes malolactic fermentation in tonneaux and barriques where it is racked and where it remains for about 1 year.

Once the wine has been aged, it remains for about 6 months in steel tanks and then is bottled.

Cantine Daffara & Grasso

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