

FRATELLI CALORIO

BARBERA D'ASTI

denominazione di origine controllata e garantita

SUPERIORE LA CORONA



GRAPE VARIETY

barbera

MUNICIPALITY

Vignale Monferrato

EXPOSURE

South

SOIL

clay, calcareous

GRAPE HARVEST

beginning of October - hand picked in small boxes



VINIFICATION AND AGEING

grapes destemming and pressing - fermentation in stainless steel tanks at 28/30 °C for 10 days with frequent pumping over and marc pressing - ageing in oak barrels of 25 hl for 12 months - further ageing in bottle

ORGANOLEPTIC PROFILE

colour: pale garnet red

aroma: plums, cassis, marasca cherries

taste: powerful, intense with hints of ripe fruit, spices and chocolate

SERVING TEMPERATURE

18 - 20 °C

RECOMMENDED PAIRINGS

TASTY FIRST COURSES, MEAT DISHES (ROASTED AND BOILED MEATS) AND MATURE CHEESES