



Casa Vitivinicola "Cá du Ciuvin"

CERUTTI

Barbera d'Asti d.o.c.

TECHNICAL DATA

GROWING LOCATION

Costigliole d'Asti.

GRAPE

85-100% Barbera blended with Freisa, Grignolino and Dolcetto singly or jointly up to 15% maximum.

COLOUR

Ruby red tending towards garnet red with ageing.

BOUQUET

Vinous, distinctive tending towards the evanescent with ageing.

TASTE

Dry, quiet body, more harmonious with proper ageing, pleasant, full tasting.

MINIMUM OVERALL STRENGTH

13,5% vol.

AGEING

Until 1 st March after the harvest. When it reaches at least 12.5% vol. and after at least a year's ageing, of which at least 6 months in oak casks, it qualifies as "Superiore".

TASTING TEMPERATURE

16-18°.



CHARACTERISTICS

A red wine with well-defined, full-bodied character, Barbera d'Asti bears the hallmark of a traditional vine of the Piedmontese hills and the fullness that comes from an area with a particular aptitude for wine production.

Origins and production

At Costigliole d'Asti, where the Barbera vine has a long-standing tradition, Sergio Cerutti selects the grapes for producing this wine year by year. Soft crushing is followed by the fermentation which takes place over 8-10 days in contact with the skins. After racking, the wine is refined in large vats for several months and is bottled in August. It is then stored in the cellars for some months before being ready for drinking. Around 4,000 bottles are produced each year.

Qualities

Barbera d'Asti is a fragrant, yet well-structured wine. Ruby and crimson-red, with a decidedly fruity nose clearly featuring grapes, blackberries, peaches and plums, it has an intense, complex taste - strongly determined by its bouquet - and moderate acidity.

Serving

Barbera d'Asti should be served at 16-18°C., preferably in glasses with a full, rounded bowl and with dishes of good structure, particularly first and second courses and medium-strong cheeses.

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di Cerutti Sergio

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