



Barbera d'Asti DOCG

Grapes:	100% Barbera
Region:	Piedmont
Vineyard Location:	Monferrato hills, around the province of Alessandria
Soil:	Limestone-clay
Vine Training:	Low Guyot
Vine Age:	30 years
Time of Harvest:	Early September
Vine Density:	1,620-1,820 vines per acre
Total Production:	6,000 bottles
Vinification Process:	The grapes undergo fermentation in stainless steel followed by malolactic fermentation in stainless steel
Aging Process:	The wine ages six months in the bottle
Alcohol Content:	14.00%
Tasting Notes:	Bright cherry red. The bouquet has lively aromas of blackberry, cherries, and plums. On the palate, the wine is fresh and juicy with a pleasant finish.
Winery Philosophy:	Piedmont has long been known for its red wines and unique terrains. The complexity of nuances connected to location, soil type and exposure determined an ancient tradition of crus that distinguishes Piedmont from all other Italian regions. Reversanti began bottling their wines with the philosophy to showcase these different terroirs.
Cellaring:	up to 5 years.
Closure:	Cork
Food/Menu Pairing:	Serve with pasta with tomato based sauces, poultry, soft cheese, and truffle risotto

