

**"LA REGINA BARBERA D'ASTI  
SUPERIORE DOCG**

**Appellation:** Barbera d'Asti Docg Superiore

**Varietal:** 100% Barbera

**Vinification:** The grapes that compose this magnificent wine come entirely from a vineyard called Castlet located in the municipality of Montemagno. Its vines are very old so they produce a few small clusters whose juices are very concentrated. We personally select all the clusters before fermentation in 25-hectoliter French oak barrels that lasts about 25 days. After fermentation is finished, it is placed in smaller 500-liters oak barrels where malolactic fermentation and sharpening take place naturally. Here, the wine rests for about 18 months. It is bottled without any filtration and left for about 6 months before release. With big personality and power, it is ideal as a pairing for meat courses or cheese. Its body, structure and high acidity allow this wine to age 10 to 15 years.

**Alcohol:** 15%

**Residual Sugar:** 0,40 g/l

**Total Acidity:** 5,95 g/l

**Colour:** Intense ruby red with light garnet reflections.

**Bouquet:** Ripe and seductive, with spices from the barrel.

**Taste:** Ripe forest fruit, velvety on the palate and full of character.

**Food pairings:** The body, richness, and complexity of this wine pairs well with grilled meats, pasta dishes, and cheeses.

**Serving Temperature:** 18-20° C

**Bottles Produced:** average of 300 cases

