

RONZANO

Piemonte

D.O.C.G.

Barbera



<i>GRAPES</i>	Barbera
<i>PRODUCTION AREA</i>	Costigliole d'Asti, Piedmont
<i>CLIMATE</i>	Temperate
<i>SOIL</i>	Medium loamy texture
<i>ALTITUDE</i>	300 m s.l.m.
<i>VINE TRAINING SYSTEM</i>	Guyot
<i>YIELD PER HECTARE</i>	80 quintal/ha
<i>AVERAGE AGE OF VINES</i>	35 years
<i>VINIFICATION</i>	In steel tanks at controlled temperature

<i>COLOUR</i>	Ruby red, brilliant
<i>PERFUME</i>	Clean, characteristic intense fruity
<i>TASTE</i>	Soft and with the right tannic consistency, pleasant, lovable
<i>LONGEVITY</i>	2-4 years

<i>PAIRING</i>	Throughout the meal, classic dishes of the Piedmontese tradition, appetizers, first courses, meat-based second courses, cheeses
<i>SERVING TEMPERATURE</i>	18°

VIA ASTI NIZZA 111, COSTIGLIOLE D'ASTI (AT) - ITALIA
+39 348 360 5467 - INFO@TENUTARONZANO.IT

www.tenutaronzano.it