

L'ASTEMIA

astemiapentita.it

BARBERA D'ALBA DOC 2023



- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South-west; 400 m
- **Grape Variety:**
100% Barbera
- **Vinification:**
maceration for approximately 15-18 days
- **Refining:**
6 months in steel vats and 3 months in bottle
- **Serve at:**
14/16 °C

Barbera, a classic grape variety of the tradition of Piedmont, in its purest version.

Fermentation, vinification and then aging in steel vats bring out the fruitiest and juiciest part of these grapes, creating a mellow and enjoyable wine, full of notes of red and black berries. The structured body typical of this variety is made lighter by an aging process that does not involve wood, making for a wine that is fresher and easier to drink.

A perfect match for aperitifs or traditional appetizers, it goes well also with more structured dishes, such as tripe or lentil soup.