

BANFI
Piemonte

*Deep ruby red with
notes of blackberry
and plum.*



L'ALTRA ANIMA BARBERA D'ASTI DOCG

L'Altra anima, translates to “the other soul” featuring Barbera, the favored grape variety of the Piedmont region. Barbera is iconic and created in many styles. Our L'Altra anima takes the form of a captivating wine as represented by the beautiful woman on our label. Her dress recalls the rolling hills, forming its identity and strength while the wine is as fresh, lively and animated as our stylish lady!

SOIL

Calcareous with abundant clay.

PRODUCTION TECHNIQUE

After a short cold maceration, fermentation with the skins follows for 5-7 days with delicate pumping to enhance the fruity aromas. During fermentation two “delestage” take place. The malolactic fermentation follows, partly in barriques (new oak) and partly in steel.

BOUQUET

Fresh, fruity and complex, with notes of blackberry and plum.

TASTE

Full-bodied, well balanced and dry wine with sweet tannins and fresh acidity, typical of the grape. The finish is long, with notes of fruit.

FOOD PAIRING

Ideal as an aperitif, and pairs with pasta, game, cold cuts and cheese.

ORIGIN

Piemonte, Italy.

VARIETIES

100% Barbera

ANALYSIS

Alcohol	13.3% Vol
Total Acidity	5.7 g/l
Residual Sugar	2.8 g/l

SIZE(S)

750ml 0 80516 41094 4

PACK(S)

750ml 6pk