



L'ALTRA ANIMA

Barbera d'Asti DOCG
Piemonte (Italy)

Area of Production:

Piemonte, Italy.

Soil:

Calcareous with abundant clay.

Grape Variety:

100% Barbera.

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.

Characteristics:

Color: Deep ruby red.

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.

Alcohol Content: 13.3%.

Total Acidity: 5.7 g/l.

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