



Francesco & Scanavino
SELEZIONE VINI NOBILI



AD MAIORA
Barbera d'Asti DOCG

Barbera is another great Piedmontese red. Its origins are very old, and it is one of the most widespread varieties in Piedmont.

The Barbera grown around the town of Asti stands out in particular for its grandeur.

A powerful wine, with an exquisite bouquet and a taste matching strength with finesse, it is made by an attentive vinification of selected Barbera grapes grown on prime sites in the villages of Agliano Terme, Vaglio Serra, Vinchio, Nizza and Mombercelli.

GRAPE-VARIETIES: 100% Barbera

SOIL: clayey-calcareous

COLOUR: deep ruby red, tending to garnet on ageing

NOSE: vinous, rich and penetrating, tending to ethereal on ageing

TASTE: dry, with plenty of body and good acidity, slight showing of tannins, but not overbearing, long aromatic finish

MATURING: in steel barrels

AGEING POTENTIAL: this wine's structure means that it will keep for up to 10 years stored lying down in a cellar

FOOD PAIRINGS: an excellent match for flavoursome pasta dishes, red and white meats, and medium mature cheeses

RECOMMENDED GLASS: wide-bowled tulips for the first 2-3 years, then balloon glasses, with decanting if preferred

SERVING TEMPERATURE: 17-18°C.

Francesco Scanavino & C. sas

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