

AD MAIORA
Barbera d'Asti DOCG

GRAPE-VARIETIES

100% Barbera

SOIL

clayey-calcareous

WINE TYPE

Still red wine.

VINIFICATION

Hand-harvested grapes placed in crates, destemming and crushing, followed by maceration at a controlled temperature for 15–20 days, accompanied by frequent punch-downs.

MATURING

Aged in stainless steel for 9 months, followed by bottle ageing.

TASTING NOTES

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

AVAILABLE FORMATS

750 ml

1500 ml



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