

GIORDANO - PIEDMONT BARBERA D'ASTI DOCG SUPERIORE 2017



A variety cultivated on the naturally south-facing slopes of the rolling hills of Astigiano. It is only produced when conditions are particularly suitable. The yield per hectare is very low and the quality of the final product is higher than average. What are the ingredients of such a successful wine? The climate, fertile clay-rich sandy soil, ripe juicy fruit, and more than 100 years' experience cultivating grapes and producing wine with passion.

Abv 14,5%

Serving Temperature 18°-20 °C

Characteristics

Intense ruby colour with red undertones, notably bright and full-bodied. Distinct and pronounced floral aromas, typical of this variety. The bouquet is rounded off with vinous aromas and fruity fragrances.

Food Matches

The Barbera d'Asti DOCG Superiore goes perfectly with hot dishes such as soups and broths, and with red meat and game. Meat-based starters, such as Carpaccio or "carne cruda all'albese" (an Italian style raw meat entrée) are an excellent accompaniment for this red wine from Piedmont. It also pairs well with both soft and mature cheeses, and with cured meats and cold cuts, especially spicy variants.

The expert's opinion:

"The subtle and evocative tannins bring to mind the fruits typical of this variety. This wine will surprise you every day, imbued as it is with expressive territorial lineage, with the grace and subtlety of its unmatched, expressive aromatic range". 98 /100 Luca Maroni

Prizes and awards:

Berliner Wein Trophy 2018: **Gold medal**

International Wine Challenge 2019: **Commended**

Vinification

Made exclusively from varietally pure barbera grapes, the Barbera d'Asti DOCG Superiore is produced only when the conditions for harvesting and wine-making are perfect. In the summer of 2016, hot but breezy, the grapes were ripened to perfection, even though the yield was lower than in previous years. After harvesting the grapes at the end of September, the wine-making process begins, followed by a period of slow ageing in oak barrels. Before being bottled, the wine is tasted by a commission of specialists. Their expert opinion is essential: does the wine deserve the title "Superiore"? Only if the answer is yes can the process of bottling and labelling begin. Further ageing in the bottle produces a wine with exceptional potential, character, and stability.

Tips

To enjoy this wine to the full, we suggest opening the bottle at least one hour before drinking: