

Solo Acciaio® Barbera d'Asti DOCG

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low trained Guyot system with 8-9 buds on the fruiting cane.

Grape variety:

Barbera.

Vinification:

Traditional red method.

Ageing:

Maturation in stainless steel tanks.

Colour:

Intense purple-red with violet shades when young.

Nose:

Intense, persistent, strong and characteristic with hints of blueberries and black cherry jam.

Palate:

Good acidity typical of Barbera, with good body and balanced, persistent and strong with hints of blueberries, black cherry jam.

Bottle:

Noble bordeaux.

Uvage type glass.

Closure:

Technical cork.

Sizes available:

Bottle 0,75 L.

Abv:

From 13,00 to 15,00 % depending on the vintage.

