

Lequilibrio®

Barbera d'Asti DOCG Superiore

Area of production:

Castagnole Monferrato, Montemagno (Piedmont).

Vine training system:

Low trained Guyot system with 7-8 buds on the fruiting cane.

Grape variety:

Barbera.

Vinification:

Traditional red wine process.

Ageing:

Ageing in barriques, tonneaux and large barrels made of French oak for about 10-12 months.

Colour:

Intense ruby-red.

Nose:

Flavours of red berries, raspberry and blackcurrant interchange with hints of dark chocolate and underwood.

Palate:

Persistent and soft, with an embracing and balanced tannic weave, with a good and acidity typical of Barbera.

Bottle:

Bordolese serie 15.

Limited edition.

Wide shoulder.

Color antique green.

Closure:

Cork single piece.

Sizes available:

Bottle 0,75 L.

Magnum bottle 1,50 L.

Abv:

From 13,50 to 15,00 % depending on the vintage.

