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.

