



CASA GRENGHE

San Damiano d'Asti



Barbera d'Asti Superiore – Limited Edition

Denomination: Barbera d'Asti Superiore DOCG

Grape Variety: 100% Barbera

Production Area: Piedmont, Cisterna d'Asti

Vineyard Characteristics: Well-exposed hillside vineyards of varying age, planted on sandy soils.

Pruning: Guyot

Vinification: The hand-harvested grapes are destemmed and gently crushed. Fermentation lasts 10–12 days, followed by racking and immediate malolactic fermentation.

Color: Displays an intense, deep, and brilliant ruby red that immediately captures the eye. The luminosity of the color reflects the aromatic concentration and structure typical of this Barbera Superiore.

Aroma: Opens with a complex and enveloping bouquet, featuring elegant notes of cherry and blackberry jam, enriched by delicate hints of tobacco and vanilla derived from aging in small French oak barrels. The meticulous care devoted to every stage of vinification makes this Limited Edition truly unique and exclusive.

Palate: Full-bodied and well-structured, with an enveloping and harmonious mouthfeel. Soft, well-integrated tannins provide balance and elegance, while the aromatic persistence recalls the same fruity and spicy notes perceived on the nose. The long, refined, and persistent finish leaves a sense of completeness and finesse.

Food Pairing: Ideal with red meats, braised dishes, roasts, and aged cheeses. Perfect for substantial and characterful preparations that enhance the wine's structure and complexity, allowing it to take center stage at the table.

Additional Notes: This Barbera d'Asti Superiore – Limited Edition represents the highest expression of the grape variety, enhanced by careful oak aging and the selection of the finest grapes. Best served in large glasses to allow both bouquet and structure to fully express themselves.

Fine Wines of Monferrato