



CASA GRENGHE

San Damiano d'Asti



Barbera d'Asti Superiore

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 in sandy soils.

Pruning: Guyot

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

Aging: 15–16 months in Barriques and Tonneaux, followed by additional bottle aging.

Serving Temperature: 18°C (64°F)

Color: Exhibits a brilliant ruby red with lively, deep reflections that highlight its personality and elegance. The vivid color anticipates the wine's aromatic richness and structure.

Aroma: Opens with an ethereal, harmonious bouquet, featuring notes of dried fruit and subtle balsamic hints. These aromas reflect six months of aging in French oak barrels, followed by an equivalent period in bottle. The result is an elegant, complex, and well-balanced aromatic profile.

Palate: Rich and enveloping on the palate. Lightly toasted notes blend seamlessly with the natural softness of Barbera,

adding both structure and elegance. Aromatic persistence is pleasant and harmonious, with a warm, rounded finish that underscores the wine's complexity.

Food Pairing: Ideal with red meats, roasts, braised dishes, and aged cheeses. Pairs beautifully with traditional Piedmontese cuisine, enhancing flavors without overwhelming their delicacy. Perfect for formal dinners or convivial gatherings where the wine takes center stage.

Additional Notes: Barbera d'Asti Superiore represents a balance of freshness, softness, and structure, enhanced by careful aging in wood and bottle. Serve in large glasses to allow the bouquet to fully develop and the tasting experience to express elegance and harmony.

Fine Wines of Monferrato