



VIGNE VECCHIE Barbera d'Asti Superiore DOCG 2017



Red wine from Italy

Producer and bottler: Vinchio Vaglio - Regione San Pancrazio 1 - 14040 Vinchio (AT) - Italia - +39 0141 950903

Quality Designation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape: 100% Barbera from very old vines.

Sensory characterization: Its bouquet is strong, ethereal, spicy and slightly "boisé" (woody flavour). Very light chocolate flavours. It is a full-bodied wine, soft and long-lasting, with light and sweet tannins.

Colour: Bright ruby red with light-orange overtones.

Alcohol content: 15.0 % Vol.

Residual sugar: 2.0 g/l

Acidity: 5.7 g/l

Closure type: Natural cork

How to serve: With tasty first courses with meat or mushroom sauces. It goes well with red meats and game. It is also suitable with matured, spicy and herb cheeses.

Recommended serving temperature: Between 18 and 20°C.

Allergens: Contains sulphites



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