

Barbera d'Asti DOCG 2022



Italy - Red

Piemonte

Barbera

Tasting Notes:

The most authentic expression of Barbera, varietal cultivated in Monferrato as early as the 6th century. Aged in stainless steel tanks, Contrada Maestra allows you to appreciate the primary aromas of the Barbera, including cherry, orange peel, plum, wild berries, and violet. The color is an intense ruby red and the nose is particularly vinous and persistent. The palate is fresh, pleasant, and quaffable. Having low tannins and high acidity, Barbera is one of the most food-friendly wine ever.

Food Pairing:

Agnolotti with meat sauce, barbecue, cod, salmon, boiled meat

Tasting Chart

