

# Daprima

## BARBERA D'ASTI

denominazione di origine controllata e garantita



### TYPOLOGY

Barbera d'Asti D.O.C.G.

### PLANT DENSITY

4500 plants for hectar

### VARIETY

Barbera

### ALTITUDE

150 - 250 m s.l.m.

### HARVEST PERIOD

End of September, start of October

### SOIL STRUCTURE

Called the 'astiane sands', it consists of calcareous clay marl of sedimentary marine origin, with good presence of lime and sand, rich in microelements, in particular magnesium

### EXPOSURE

Sout, East, West

### VINIFICATION

The grapes are hand harvested and transported in small baskets to the winery. Once the grapes arrive they are then de-stemmed and lightly crushed to undergo alcoholic fermentation in vertical steel tanks. The alcoholic fermentation and maceration will take place for about 12 days with several pump overs happening daily. After racking and malo-lactic fermentation, the wine is then placed into concrete tanks for about one year. After this aging the wines will then be ready to be bottled and will rest in bottle for another 6 months before being available to the market.

### TASTING NOTES

The wine has an intense ruby red color with violet reflections, the nose is surprising for its cleanliness and elegance with hints of red fruit such as cherry, plum, blackberry and notes of violets and spices. In the mouth the entrance is full and enveloping; the slight acidity gives a feeling of freshness and helps to prolong the aftertaste that repeats the olfactory fragrances.

### PAIRINGS

The combination is excellent with savory first courses, meat-based second courses and medium-aged blue cheeses.

Serve at 18 ° C



## AMERIO VINCENZO

VITICOLTORI IN MOASCA

Azienda Agricola Amerio Vincenzo di Amerio Marco e Danilo s.s.a.

Reg. Slamboira 5, 14050 Moasca (AT), Italia - +39 334 566 7494 – info@ameriovincenzo.it

[www.ameriovincenzo.it](http://www.ameriovincenzo.it)