



## BARBERA D'ASTI

Piedmont, Italy

Folli & Benato

### Method & Production

The Barbera grapes are hand-harvested in the third week of September. After crushing and destemming, the must is transferred to stainless steel tank where fermentation and maceration lasts around 6 days, at a controlled temperature of 23°C using native yeast. Then the wine goes through malolactic fermentation straight after. The wine remains in stainless steel for about 4 months prior to bottling, and spends 3 months in bottle before release.

### Tasting Notes

An approachable and easy-drinking young Barbera. Floral-tinged, red berry aromas give way to plums and ripe strawberries on the palate, with a fresh and vibrant finish.

### Food Matching

Bagna càuda (literally meaning “hot bath”), a native Piedmontese dipping dish made from garlic, anchovies, and olive oil.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
FB1024	Barbera d'Asti	Barbera	2024	13.5%	Cork	6x0.75lt	No	No	No	No