

BARBERA D'ASTI

Piedmont, Italy

Folli & Benato

Method & Production

The Barbera grapes are hand-harvested in the third week of September. After crushing and de-stemming, 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
Red Wine										
FB1024	Barbera d'Asti	Barbera	2024	13.5%	Cork	6x0.75lt	No	No	No	No