

**POGGIO  
RIDENTE**  
AZIENDA AGRICOLA BIOLOGICA  
COCCONATO d'ASTI

## Barbera d'Asti Superiore San Sebastiano

### Denominazione di Origine Controllata e Garantita

In the area of San Sebastiano in Cocconato d'Asti, where the little homonym church is, the grapes of this Barbera are **biologically (ICEA Certification) cultivated**.

The maximum production per hectare, obtained in San Sebastiano vineyard, after an accurate thinning clusters fruit in August, is 50 hectoliters.

After a careful and selective manual harvest, it follows a traditional vinification: the Barbera grapes are softly pressed. It is used just the first coming must and left macerating for 20-25 days.

After the malo-lactic fermentation the wine stays 12 months in barriques for its refinement.

This wine shows a deep ruby red colour with garnet hint.

Its bouquet is complex with well-balanced scents of red fruits, cherries and vanilla. Spicy-warm nuances and delicate balsamic notes.

Elegant and warm on the palate, it always refines in a vinous bouquet. Decisive vein of freshness, continuous with sapid persistence.

Perfectly match well with typical salumi and Piemonte-se cheeses, first dishes served with meat or mushrooms sauces and meat dishes. Serve at 17-20 °C.



CONSORZIO  
BARBERA D'ASTI  
E VINI DEL MONFERRATO



CAMPAGNA FINANZIATA AI SENSI DEL  
REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED PURSUANT EEC  
REGULATION NUMBER 1308/13