

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

BARBERA D'ASTI Vallia

Denominazione di Origine Controllata e Garantita

Barbera grapes, which this wine is produced from, are cultivated biologically (ICEA Certification) in Cocconato d'Asti Vallia area and vineyards, all located in south east direction.

The maximum production per hectare is 60 hectoliters.

After a selective manual harvest of the perfect matured grapes, it follows a traditional vinification with a maceration lasting 8-10 days.

The alcoholic, natural and spontaneous fermentation is attentively controlled: it ends with the malo-lactic grafting, then the break for a few months in steel tanks.

Intense ruby red colour, vinous and full of perfume, with hints of red fruits all extremely balanced.

Fresh and elegant on the tongue, with scents of red plum, wild erbs and sapid persistence.

It is a wine with a good structure that can easily match with different foods like typical Piemontese starters all kind of pasta, such as succulent 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