



GUIDO MAZZARELLO
Vinicoltori da Generazioni



BARBERA D'ASTI D.O.C.G. SUPERIORE BARRIQUE

VARIETY: Barbera 100%

YIELD OF GRAPES PER HECTARE: circa 90 ql/ha

ZONE OF PRODUCTION:
townships under D.O.C.G. certification in the
province of Asti and Alessandria

PERIOD OF MATURATION:
second half of October

WINEMAKING:
traditional method in stainless steel tanks
and aging in French oak barriques
for at least 15 months

COLOUR:
intense ruby red that, as it ages,
lightens to garnet red

TASTE:
excellent body with a very long finish;
with adequate time to age it becomes
well balanced

ALCOHOL CONTENT: 14.5% ABV

TOTAL ACIDITY: 5,70

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
the wine has excellent longevity, and can rest
in the bottle for more than 4 years

SERVING TEMPERATURE: 16°-18° C (61°-64° F)