



GUIDO MAZZARELLO
Vinicoltori da Generazioni



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

VARIETY: Barbera 100%

YIELD OF GRAPES PER HECTARE: 90 q/ha

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

PERIOD OF MATURATION:
first week in October

WINEMAKING:
under controlled temperatures in stainless steel
tanks, with maceration of the must in contact
with its skins for at least 6-7 days

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

TASTE:
excellent body with a very long finish

ALCOHOL CONTENT: 13,5% ABV

TOTAL ACIDITY: 5,70

RESIDUAL SUGARS: trace amounts

OPTIMUM AGE FOR DRINKING:
potential to age and can rest in the bottle
for 3-4 years

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