FERRARIS
AGRICOLA

"Del Martin" Barbera d'Asti DOCG

Appellation: Barbera d'Asti Docg.

Grape Variety: 100% Barbera

Vinification and Ageing: The Barbera d'Asti DOCG "del Martin" is produced from grapes sourced from four different vineyards. Like Ruchè, this wine is fermented in French oak barrels at a controlled environment for about 15 days. It is transferred to stainless steel vats for about a month to allow for malolactic fermentation, then put in 25-hectoliter French oak casks where it rests for about 6 months. Sharpening in casks results in a soft and perfumed wine – lively, deep and persistent.

.**Tasting Notes:** Garnet red in color with violet reflections. On the nose, red, ripe berries and spice notes give complexity to the wine. The taste is fruity, long lasting, generous, and fresh with balanced acidity.

Serving suggestions: Both dry and rich, Barbera d'Asti is a full-bodied wine that pairs well with many meat-based dishes such as pasta with meat sauces, cold cuts or grilled meats.

Awards

90 points, Wine Spectator

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