



Prediomagno®

VLÙ
BARBERA D'ASTI SUPERIORE
D.O.C.G.



AREA OF PRODUCTION

The “Clos Vineyard” is located in the municipality of Grana at an altitude of 230-250 m above sea level on calcareous clayey soil with south-western exposure.

GRAPE VARIETY

100% Barbera. Training system: Simple Guyot.
Harvested by hand around the end of September.

VINIFICATION

The crated grapes are subject to a manual selection that allows only the best grapes to begin fermentation. Soft pressing is followed by fermentation in temperature-controlled steel tanks.

AGEING

For 18-24 months in casks, then in the bottle, placed horizontally and kept at a controlled temperature.

DESCRIPTION

An intense ruby colour. Immediately evident on the nose, with hints of cherry, spices and vanilla sensations. It is elegant on the palate, particularly enjoyable with a persistent taste. It ends with a pleasurable acidity typical of Barbera.

PAIRING

A fine accompaniment with starters, first courses such as risotto with truffles, Piedmont steak tartare with truffles, roasted or braised red meats, game and medium-aged cheese.

STORAGE

It is recommended to keep the bottles in a horizontal position in a cool place (below 18 °C) with low light and not subject to temperature changes. It is a ready-to-drink wine and can be kept in the cellar for 6-7 years.

AVAILABLE FORMATS

0,75 L

SERVING TEMPERATURE

17-18 °C