



**Goj**  
BARBERA MONFERRATO  
D.O.C  
CASCINACASTLET



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### LABEL

Three Barbera berries magnified to emphasise the importance of the variety and the freshness and zest of its wine.

### NAME

Goj ("joy" in the Piedmontese dialect), the desire for something, a nuance of both pleasure and jubilation.

### VINE

The classic Barbera of the Asti hills. Some 4800 vines per hectare produce an average of 9 tonnes of grapes giving 6300 liters of wine.

### HARVESTING

The grapes are picked by hand in the first half of October

### VINIFICATION

The grapes are immediately crushed. Alcoholic fermentation with *macération* of the skins takes place at a constant 28°C and lasts 6 -7 days. The ideal conditions for malolactic fermentation are created immediately after the racking. Stainless steel vats are used to maintain and enhance the freshness.

The wine's liveliness is obtained by natural refermentation before bottling.

### REFINEMENT AND STORAGE

Goj is left to settle down in the bottle for 1-2 months before being placed on the market.

Its origin would allow it to be kept for several years. Our advice is to drink it young and get the most pleasure out of its freshness and fragrance.

### ORGANOLEPTIC CHARACTERISTICS

Deep purple colour with slight violet hues; brilliant, with good consistency and fluidity.

Intense, broad and persistent bouquet; excellent finesse and frankness that bring out pleasant flower and fruity undertones.

Dry, pleasantly sapid flavour and good body come together with fine harmony, the right degree of softness and an inviting, joyous zest.

### ALCOHOL CONTENT

13% by volume

### SERVING SUGGESTIONS AND ACCOMPANIMENTS

Served at 14-15°C in medium-sized goblets. A good companion for all local and national dishes. Particularly indicated with cooked and raw salamis, simple first courses, risottos and dry pasta dishes with sauce, white meats, mixed fries à la Piémontaise and boiled meat. Also goes well with young cheeses and fresh robiolas seasoned with pepper and olive oil.