



**BARBERA D'ASTI
DOCG
CASCINACASTLET**



STR. CASTELLETTO, 6 - 14055
COSTIGLIOLE D'ASTI - ITALIA
TEL. +39 0141 966651
FAX +39 0141 961492
info@cascinacastlet.com
www.cascinacastlet.com

LABEL

Four little girls on a Vespa, a snapshot that recalls the 1950s, the rebirth of Italy. A serene picture that highlights the values of the Asti country's family businesses run on simple lines. Eyes filled with hope turned to a future that has now become the present.

NAME

The firm's simplest and most everyday wine bears the name of its grape variety.

VINE

The classic Barbera grown in vineyards all over Asti's hill sides. Some 5000 vines per hectare produce an average of 8,5 - 9 tonnes of grapes giving 6000 -6200 litres of wine.

HARVESTING

The grapes are picked by hand in the first half of October. Carefully selected bunches are despatched for vinification without delay.

VINIFICATION

The must is left to ferment in contact with the skins at a controlled temperature for about 6 -7 days. Frequent remontages promote the optimum extraction of colouring and flavouring elements. Racking is followed by attentive malolactic fermentation.

REFINEMENT AND STORAGE

The wine is bottled after a brief maturation and finishing period. The freshness and fragrance typical of its youth are offered to the market a few months after bottling. It can be kept for several years.

ORGANOLEPTIC CHARACTERISTICS

Deep and brilliant ruby colour that underscores the wine's freshness and vinosity.

Intense, persistent bouquet that is pleasantly fruity with undertones of freshly picked flowers and fruits.

Dry, harmonious, sapid and balanced flavour.

ALCOHOL CONTENT

13-13.5% by volume

SERVING SUGGESTIONS AND ACCOMPANIMENTS

Best served at 16°C in medium-sized glasses.

An all-round wine in tune with the faster pace of modern life that enlivens hors d'oeuvres, first courses, white and red meat grills, mixed boiled meats, salamis and young cheeses