

# BARBERA D'ASTI

REGISTERED DESIGNATION OF ORIGIN

## SUPERIOR

Production Area: Piemonte

Vine variety: Barbera

Alcoholic strength: 13% vol

Features: colour: bright red, verging on garnet while ageing; scent: intense and elegant; taste: well-structured, dry and warm with a full and lingering aftertaste.

Gastronomical matches: ideal with warm appetizers, risotto, roast red meat, game meat and matured cheese.

Serving temperature: 18°-20°C.

*Duca di*  
**ALERAMO**  
DALLA TRADIZIONE PIEMONTESE

