



MARCOCAPRA

AZIENDA AGRICOLA



BARBERA D'ASTI DOCG "DOPPIADI"

Made with Barbera grapes.

Altitude: 270 m above sea level.

Soil composition: lime, mixed consistency tending towards clay.

Plant density: 4500 vines / hectare.

Vine training system: traditional Guyot.

Yield per hectare: 7 tons.

Harvest: manual, into small perforated crates, between the end of September and the first ten days of October.

Vinification: temperature-controlled maceration and fermentation last an average of 10 days at 28°C. After malolactic fermentation the wine matures for a few months in steel tanks and is released for sale in the spring following the year of production.

Description of the wine

Colour: very deep bright ruby red with violet hues.

Bouquet: intense and persistent, pleasantly fruity and reminiscent of plums and bitter cherries.

Flavour: vinous, full, pleasantly fresh and generous.

Serving suggestions: also suitable as an aperitif with appetisers and sliced meats, it is perfect throughout a meal. It is perfect with pasta dishes featuring tagliatelle and ravioli, as well as with meaty main courses, such as stews and roasts. Interesting with medium-mature cheeses, with Toma and Pecorino.

Serving temperature: 18°C.

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