



MARCO CAPRA

AZIENDA AGRICOLA



BARBERA D'ASTI DOCG "CINQUANTADUE"

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: 6 tons.

Harvest: manual, carried out during the first fortnight in October, the meticulously selected grapes are quickly transferred to the cellar for vinification.

Vinification: alcoholic fermentation and maceration last about 12 days. The temperature is controlled if it exceeds 29°C to obtain the maximum extraction of polyphenolic substances. Malolactic fermentation softens the acidity of the wine, typical of the grape variety, conveying harmony and balance. This phase is followed by about a year of maturing in medium capacity oak barrels.

Description of the wine

Colour: deep garnet red with bright hues.

Bouquet: a pervasive and very persistent bouquet. The generosity of this wine features evident scents of forest fruits and plum jam.

Flavour: fruity, persistent and warm, with good body.

Serving suggestions: It is ideal with fresh egg pasta dishes with rich, tasty sauces and also goes well with meaty main courses, particularly delicious Piedmont-style mixed boiled meats, stews and roasts. Special with medium-mature cows' milk cheeses.

Serving temperature: serve at a temperature of 18°C in rather large glasses.

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