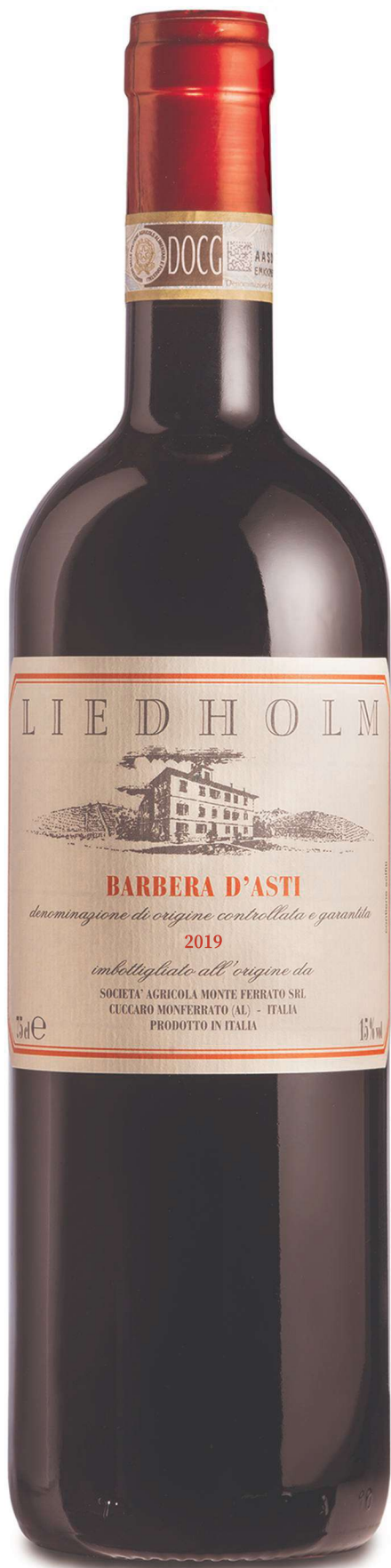


LIEDHOLM

Barbera D'Asti 2019



Grapes: 100% Barbera

Total Alcoholic Strength: 15%

Acidity: 5.8 GR/l

Vinification: Harvested during the first week of October. We collect the grapes and put them in small crates that are gently pressed. After the inoculation with selected yeasts we start the fermentation phase at the controlled temperature of 28° for about 10 days. The wine is drawn from the vats when the analysis indicates a correct correlation between colour and tannins.

Maturation: the wine is refined in steel barrels for about 24 months until the bottling phase; in the meantime, the wine sediments in a natural way without filters or clarification.

Features:

Color: full garnet red-vivid;

Scent: fully vinous and well balanced;

Taste: strong body – frank.

Period of consumption: 10 years since the harvest.

Food pairing: red grilled meat or with brown sauces – game bird.

Temperature: 16-18°C