



Bravo Wine Imports

PIEMONTE – *Tenuta La Meridiana*

Barbera D'Asti Le Gagie DOCG



Production: The soil is calcareous-clayish and silt with south / south-east exposure. Yield pro hectare: 9 t. Manual harvest.

Winemaking process: The alcoholic fermentation takes place at a temperature of 28 ° C, with frequent pumping in the early days that allow the right extraction of color, with a process duration of about 15-20 days. The malolactic fermentation starts naturally due to the optimal temperature of the wine.

Refinement: Aged for 12 months in barrels of 30 hl. After bottling it rests for about 4 months.

Colour: Deep ruby red.

Scent/Nose: Appealing spiciness matched by notes of red fruit.

Taste: Elegant, fine, with good tactile sensation, intense aftertaste of red berries.

Matching: Pasta dishes, poultry, grilled meats, medium-aged cheeses.

Serving temperature: 18°C.

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