



Bravo Wine Imports

PIEMONTE – *Cantina Boeri*

Porlapa Barbera D'Asti Superiore DOC



Classification: Barbera d'Asti DOCG Superiore

Production area: Bracco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.

Grape variety: Barbera 100%

Vinification: Thinning of the grapes at the end of July. Manual harvest, when only the best bunches are selected and collected into small wooden crates. Then grapes are gently pressed. Afterwards follows fermentation, on skins, for about 7-8 days.

Aging: in new barriques for 18 months

Color: blackish and impenetrable

Bouquet: roasted, tarry, chocolate-like, pronounced lovely ripe black fruits

Palate: ample and elegant structure, fresh and vigorous, with an impressive continuity that boasts an impeccable fusion of fruit and oak.

Serve at: 18-20 °C

Aging potential: 12 - 15 years

Food pairings: This monumental wine should be served like a Barolo with red meat and game.

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