

# dacapo

## Sanbastiàn - Barbera d'Asti doc

The classical Barbera d'Asti, enjoyable when young, reaches its perfection after two or three years of ageing. It is vinified in stainless steel vats with controlled temperature with no barrel ageing. The wine has good structure, freshness and elegant aromas which become more complex with the bottle ageing.

**Vine variety** Barbera d'Asti 100%

**Area of origin:** Villages of Castagnole Monferrato and Agliano Terme

**Number of plants per hectar:** 5.000

**Age of the vine plants:** from 25 to 40 years

**Production per hectar:** 7000 Kg of grapes  
5000 Liters of wine

**Bottle ageing:** 6 months

**Colour:**  
bright ruby red with violet reflections.

**Nose:**  
elegant with hints of violet and raspberry. Very fruity and fresh.

**Taste:**  
Well balanced with a long fruity aftertaste.

**Best with:**  
matches perfectly risotto, agnolotti, braised beef and seasoned cheeses.

