Marco Capra Barbera d'Asti Doppiadi

Marco Capra Azienda Agricola

Italy - Piemonte - Barbera d'Asti DOC

Color: very deep bright ruby red with violet hues.
Bouquet: intense and persistent, pleasantly fruity and reminiscent of plums and black cherries.
Flavor: vinous, full, pleasantly fresh and generous.

Specifications

Appellation	Barbera d'Asti DOC
Wine Type	Red
Varietals	100% Barbera
Age of Vines	Between 20 and 25 years old
Soil type	lime, mixed consistency tending towards clay.
Vinification	Altitude: 270 m above sea level. Plant density: 4500 vines / hectare. Vine training system: traditional Guyot. Harvest: manual, into small perforated crates, between the end of September and the first 10 days of October. Vinification: temperature-controlled maceration and fermentation last an average of 10 days at 28°C. After malolactic fermentation, one third of the wine is aged in 3,500-litert oak foudre, while th eother two thirds mature for a few months in steel tanks and is released for sale in the spring following the year of production.
Pairings	Suitable as an aperitif with appetisers and sliced meats, it is perfect throughout a meal. it is perfect with pasta dishes featuring tagliatelle and ravioli, as well as with meaty main courses, such as stews and roasts. Interesting with medium-mature cheeses, with Toma and Pecorino.

Codes, Weights and Measures

UPC	7 84585 03263 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03263 8
Case Weight	32
Cases/Pallet	56

Layers/Pallet	7
ABV	14.50%
SRP	$ 34.50 USD 750mL Bottle