

POGGIO LE COSTE

Antico Proprietà della Nobile Casata Buneis



Poggio Le Coste is situated in the province of Asti, in an area that is particularly well suited to the production of high quality, world-renowned wines.

It is one of the largest single-unit estates in Piedmont, formerly owned by the noble Conti Buneis family and is characterised by a splendid natural amphitheatre of more than 100 hectares that embraces the estate's vineyards, all at between 250 and 350 metres above sea level. The bond with the territory and with tradition is further strengthened by the desire to enhance and promote local native vines, ambassadors of Piedmont wine worldwide.

BARBERA D'ASTI SUPERIORE 2022



GRAPES
Barbera 100%



APPELLATION
Barbera d'Asti
Superiore DOCG



PRODUCTION AREA
Portacomaro d'Asti



ALCOHOL
CONTENT
15 % vol.



SERVING
TEMPERATURE
16-18 °C



AVAILABLE FORMATS
75 cl

TYPES OF SOIL

In the municipality of Asti, on the softly rolling hills of the Asti area: the soils have a loamy-clayey texture, with a sub-alkaline reaction. They are deep, having evolved on eluvial-colluvial deposits covering the most ancient formations that can be traced back to the 'Lugagnano clays' and the 'Asti sands'.

WINEMAKING AND AGEING

After crushing and destemming the hand-picked grapes, traditional red wine fermentation takes place with a lengthy maceration period on the skins of 10 to 15 days. Ageing in tonneaux lasts approximately 12 to 14 months and after bottling the wine is fine tuned for another 9 months.

TASTING NOTES

- Colour: garnet red with purple hues
- Bouquet: intense notes of ripe fruit, including cherry and blackberry and spicy hints of vanilla and cinnamon, with gentle balsamic nuances
- Flavour: full, silky-smooth and rounded, underpinned by a pleasant freshness

FOOD PAIRINGS

It pairs perfectly with game, beef, ravioli, mature cheeses and sharp blue cheeses. Try it with the finest autumnal fare: mushrooms and truffles.