POGGIO LE COSTE

Antiche 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

Grapes
100% Barbera

Appellation
Barbera d'Asti DOCG

Production area
Portacomaro d'Asti

Alcohol content
15 % vol.

Serving temperature
16-18 °C

Available formats
75 cl

WINEMAKING AND AGEING

The hand-picked grapes are fermented traditionally and gently on their skins. The wine is then aged for eight months in traditional 5 hl French oak barrels, followed by a further three months of bottle ageing.

TASTING NOTES

Colour:	ruby red with pale purplish hues
Bouquet:	full and intense, with hints of cherries and spices on the finish
Flavour:	fresh, fruity, full and pleasant, persistent.

FOOD PAIRINGS

A wine to accompany an entire meal, especially suitable for full-flavoured dishes, roasts, grilled meats and cheeses.

POGGIO LE COSTE
Frazione Poggio, 9 - 14100 Portacomaro Stazione (Asti) - Tel. 0141 202543 - Fax 0141 202682 - info@poggio.it www.poggio.it