



CASTELLO DEL
POGGIO

Asti has been known over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once the chosen arena of the legendary Knights Templar. The estate, with its noble heritage, owes its name to the medieval fortification that once belonged to the Counts Buneis, and is now the most extensive, single wine-producing land mass in Piedmont. It is dedicated to the cultivation of autochthonous vines that have become ambassadors of the Piedmont region worldwide, including Barbera.



Barbera d'Asti



APPELLATION
DOCG



PRODUCTION AREA
Portacomaro d'Asti



GRAPES
100% Barbera



SERVING TEMPERATURE
Serve at around 18° C. (64° F.)



ALCOHOL CONTENT
14% vol.



AVAILABLE SIZES
750 ml

VINIFICATION AND AGEING

The grapes are picked by hand and are vinified traditionally, with a delicate maceration on the skins. The wine then matures for eight months in 5 hl. French oak barrels, followed by a further three months' bottle ageing.

TASTING NOTES

COLOUR: ruby-red with pale purplish highlights.

BOUQUET: full and intense, with scents of cherries and emerging spicy hints.

FLAVOUR: fresh and fruity, full-flavored and appealing, with a persistent finish.

FOOD PAIRINGS

A wine that can be drunk throughout the meal, but which goes particularly well with richly flavored dishes, roasts, grilled meats and cheeses.