

MARCHESI DI BAROLO BARBERA D'ASTI RURE DOC 2020



WINE INTRODUCTION

The Barbera grape is certainly the most classic grown on the Asti hills. The vineyards are characterised by predominantly marl and clay-based soils, with the presence of quartz sands and silt. This provides the wine with a fragrant and vigorous but balanced character, and a broad expression of aromas.

WINEWINEMAKING NOTES

The grapes are collected and quickly taken to the cellar where they are de-stemmed and softly crushed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place in thermo-conditioned tanks at the controlled temperature of 27-28° C (81-82° F). Maceration lasts for 8 days during which the wine is regularly pumped over from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the colour. The wine is racked when it is almost completely dry. Aged in traditional Slavonian oak barrels that enhance its harmony and balance, increasing the elegance of the bouquet.

APPEARANCE, AROMA AND TASTING NOTE

The colour is a lively, bright, deep ruby-red. As it ages it will acquire garnet reflections. The nose is fresh and fruity, reminiscent of blackberry and red fruit jam, and displays aromas of vanilla and toasted hazelnut. The palate is full-bodied and robust, with a slight touch of tartness. Oak characteristics are evident but well-balanced. A great pairing with savoury first courses and white or red meats. It is also an ideal companion for cheese plates and cured meats.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	Red
Producer:	Marchesi di Barolo
Wine Name:	Barbera d'Asti Rure DOC
Vintage:	2020
Principle Grape (%):	Barbera (100)
Closure:	Nomacorc
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	14.50%
Acid (g/L):	7.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Berliner Wine Trophy:	Gold Medal
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