



Sant'Evasio Collection

Barbera d'Asti D.O.C.G. Superiore

Barbera d'Asti is the main wine of Cantina Sant'Evasio, that, with this Superiore is referred to the different faceting of Barbera universe.

It's a serious, rich and strong wine thanks to the ageing.

It obtained many rewards and it's the first step to our world of aged wines.

THE HARVEST

Depending on the maturity of the grapes harvesting takes place between the last days of September and the first ten days of October.

WINE MAKING

The selected grapes are macerated and taken to the fermentation for 8-10 days. During this phase they make some pumping over of the must to promote the extraction of colouring substances, tannins, aromas.

After the first racking, the malo-lactic fermentation and the tartaric deposit in steel tanks, the wine is racked until reaching the clarity.

The refinement is obtained in barrels of 2500 litres for 12 months and in bottle for other 6 months.



ORGANOLEPTIC FEATURES

Colour: ruby wine with garnet-red gradations.

Bouquet: intense, very persistent, with soft spicy notes and hints of blackberry and violet.

Taste: strong, warm and harmonic, with a right acidity and structure.

HOW TO SERVE IT

Uncork the bottle half an hour before consuming, serve it in aged red wine glasses, where it decants and takes oxygen.

Temperature: 16-18 degrees.

Pairings: it pairs well with red meats, game and matured cheeses.

NOTES

It's called "Superiore" after one year of ageing in barrels from the first January following the harvest and a alcohol degree higher than 12.5%.



Red wines