

Arduine

Daniele with the dog Rasti



Barbera d'Asti

Denominazione di Origine
Controllata e Garantita

GRAPES: Barbera 100%.
AREA OF PRODUCTION: the grapes
come from the hills of Moasca.
TERRAIN: sandy-loam.
EXPOSURE: south-east.
ORGANOLEPTIC CHARACTERISTICS:
Colour: intense red with violet nuances.
Bouquet: full-bodied with notes
of blackberries and bilberries.
Taste: simple, pleasing, crisp with good final.
ALCOHOLIC STRENGTH: 13.5-14% vol.
RECOMMENDED WITH: pasta dishes, white
meats and medium-ripe cheeses, the ideal
accompaniment for merenda sinoire (the
Piemontese version of "high tea").
SERVING TEMPERATURE: at 16°C.



*The label is dedicated to the friend
who has been the company mascot
for fourteen years.*