

Duca



Our youngest invention, born in 2015. This wine, made of three types of grapes, presents a youthful aspect, like the woman on the label, always preserving its richness. The powerful structure of Barbera is well-balanced thanks to the fruity aroma of Cortese grapes, combined with the great bubbles of Chardonnay. A unique experience to enjoy three peculiar features at the same time.

Variety: 40% Cortese, 30% Chardonnay, 30% Barbera

Vineyards: "Tiglione" and "Saracco" located in Isola d'Asti. Manual harvest.

VINIFICATION

The hand-picked grapes are soft-pressed and then follows temperature-controlled alcoholic fermentation. After 6 months in steel tank it is bottled.

AGEING

Good as a young wine, to appreciate its freshness. It becomes better on ageing, thanks to its triple nature.

TASTING

Bright colour with intense straw yellow reflexes, due to the presence of Cortese grapes. It presents a fruity and floral scent. The taste is dry, well structured and pleasantly crisp.

ALCOHOL CONTENT: 13 % by volume

FOOD PAIRINGS AND SERVING SUGGESTIONS

Best served at about 8°C . It's excellent as an aperitif, very good with all type of appetizers as well as with grilled meat and fish courses