

Giulia



Giulia is our Barbera d'Asti DOCG Superiore, the highest expression of this type of grapes. The woman on the label represents the soul of this wine: a mature character that never forgets its childhood. Barbera becomes "superiore" and develops itself by preserving its bouquet and taste. Giulia, the third daughter of Famiglia Barbero.

Variety: 100% Barbera

Vineyards: located in Isola d'Asti "Bric Galita" and "Saracco" are about 40 years old. Manual harvest.

VINIFICATION

The must ferments in contact with the skins for 15 days in stainless steel tanks to obtain the maximum extraction of the colouring and tannic substances.

Alcoholic fermentation is immediately followed by malolactic fermentation to attenuate the acidity of the wine.

AGEING

8 months in steel tanks and then 16 months in Slavonian oak barrels to reach its best. Once in bottle it continues to develop its elegance and balance.

TASTING

Deep ruby colour that changes to garnet during maturation, great richness and a powerful structure. Full, intense and very persistent bouquet, it presents a long-lasting aroma typical of great red wines.

ALCOHOL CONTENT: 14.5 % by volume

FOOD PAIRINGS AND SERVING SUGGESTIONS

Best served at 18°C in wide glasses with pasta like ravioli, it is excellent with braised meats as well as with ripe cheese and salami.