



BARBERA D'ASTI DOCG 2018

14,50% ALCOHOL

6.500 BOTTLES PRODUCED
FROM THE 2018 HARVEST

77 MAGNUMS

A Barbera d'Asti produced in the heart of the Nizza DOCG area, because we felt the exceptionally chalk-rich soil here was suitable for this wine, and because we liked the idea of offering our own interpretation of it.

We were looking for a Barbera able to embody the full, rich elegance typical of the area. We took a look back, and a long, submerged-cap vinification seemed like a good idea. 39 days of maceration for this 2018 vintage.

The grapes are vinified and fermented in steel vats with indigenous yeasts. The wine is then aged in large 30hl barrels for a period that varies from year to year, following no fixed rules.



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