



BARBERA D'ASTI

DOCG 2019

14,50% ALCOHOL

6.700 BOTTLES PRODUCED
FROM THE 2019 HARVEST

120 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.

Spontaneous fermentation, daily tasting and devatting after 44 days of maceration for this 2017 vintage. The wine was then left in steel vats until bottling in June and sale after the summer.



For information, write to:
commerciale@sette.wine

info@sette.wine
+39 380 3945151
+39 340 1002253