



*Description of this quality wine:*

 Sotto La Luna has a light ruby red and pomegranate red color, beautiful brilliance and light colored wine legs.

 After swirling complex aromas of small red fruits, cherry, wild strawberry, a little vanilla touch and a nice notes of spices.

 Nice roundness in the mouth, little tannin and the typical fruity fresh acidity that is balanced with the dosed wood and fumé. Perfect balance. Elegant and long finish.

Name : Sotto la Luna (= Under the Moon)

Appellation : Barbera d'Asti DOCG Superiore

Grapes : Barbera

Winemaking process: Harvested by hand and after a quality selection, temperature controlled alcoholic fermentation with 3 weeks skin maceration, the wine is aged for 12 months in small wooden barrels.

Wine and dine: This wine can be enjoyed after a meal, but is also a perfect combination with roast meat dishes, pasta with tomato or cheese sauces. This wine also fits very well with softer game dishes.

Terroir : lime and loam

Yield : maximum 63 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc – riserva – cork for long preservation – the wine can never be corked

Preservation : 10 to 15 years

ABV : 14 %

Serving temperature : 15/17° C



# iDivini

Azienda Agricola

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