

MARCHESE
DALMASSO

BARBERA APPASSIMENTO

COUNTRY: Italy
REGION: Piedmont
ALC/VOL: 14%

APELLATION: Barbaresco DOCG
WINE-STYLE: Still
BOTTLE SIZE: 750 ml

VARIETAL:
Barbera

TYPES:
Red

CLOSURE:
Cork

PACKAGING
Glass

PROFILE:
Dry

BRAND
The Dalmasso family, with a long tradition of passion for the land and wine, cultivates vineyards in the hills of Piedmont. Founded by Marquis Dalmasso, the company is led by his sons, expert agronomists. Their wines, combining tradition and innovation, celebrate the Piedmontese terroir with elegance and refinement, promoting sharing and a connection with the terroir.

WINEMAKING/VINIFICATION
Steel tanks

VINEYARDS
Piemonte low Guyot trellis. Planting density 4,000-4,500 vines/ha. The grapes are from Alba, Castagnole Lanze, Costigliole d'Asti, Santo Stefano Belbo, Neive. Altitude: 200/300m.

CLIMATE
Continental

SOIL
Clayey - calcareous

ANALYSIS
Acidity: 6 g/L Residual Sugar: 12 g/L

NUTRITION
Gluten Free, Non GMO

DESCRIPTION
One of the more delicate yet rich and fruity version of the Piedmont region, our Marchese Dalmasso Barbera Appassimento shows fruity characters of cherry and ripe plums.

TASTING NOTES
Dark berry fruits. Spices and floral bouquet. A hint of black cherry and violets. Good structure and fine tannins lead to a long, rich finish.

UPC
810057640100

SRP
\$14.99

