

Barbera d'Asti Superiore DOCG Cunsej



All the flavour of waiting

Cunsej means “advice” in Piedmontese. With **Barbera d'Asti Superiore DOCG Cunsej** we exalt the qualities of the Barbera vine in an **ageing product**, capable of accompanying **elaborate cuisine**.

The grapes are harvested by hand during the first half of October and the carefully selected bunches of grapes are quickly sent for winemaking. Malolactic fermentation softens the typical acidity of the vine, giving the wine **harmony and balance**.

Cunsej, Barbera d'Asti Superiore DOCG, is aged for 9 months in oak barriques.

Analytical data

Alcohol	15% vol.
Sugar	0,5 g/l
Total acidity	6,2 g/l
SO ₂	85 mg/l

Organoleptic characteristics

COLOUR

Intense garnet red colour with bright reflections.

BOUQUET

Intense bouquet, with fruity perceptions, typical of the variety and spicy notes linked to ripe red fruit, which make the olfactory picture particularly complex.

TASTE

Fruity and persistent, generous and fresh.

How to pair
Barbera d'Asti Superiore
DOCG Cunsej

Our **Barbera d'Asti Superiore DOCG Cunsej** is a complete wine, with a generous and fresh taste, ideal for pairing with **hearty meat dishes**.

Serve at a maximum temperature of 15 °C.