TENUTA LA MERIDIANA · ITALY

Barbera d'Asti Le Quattro Terre, 2023

Barbera d'Asti DOCG, Monferrato, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Barbera	12.5–13	2023 · 750 ml

STILL, MEDIUM-BODIED

LABEL

Tasting notes

Ruby red in colour. Fruity with notes of cherry and blackberry.

About the wine

Fermented in stainless steel tanks, at a temperature of about 25-26'C, for 15 days in contact with the skins, it is drained to complete the primary fermentation without grape marc. After completing malolactic fermentation, it continues refinement in stainless steel tanks.

Winemaking

MATURATION	Malolactic and ageing in concrete vats until bottling, usually the spring after harvest

Cellar and service

SERVE AT	12–18 °C
FOOD PAIRING	Ideal with main courses, pairs well with cured meats.

Say it: Tenuta La Meridiana: teh-NOO-tah lah meh-ree-dee-AH-nah; Barbera d'Asti: bar-BEH-rah DAHS-tee

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