TENUTA LA MERIDIANA · ITALY

Barbera d'Asti Superiore Bricco Sereno, 2016

Barbera d'Asti, Piedmont

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Barbera	14%	2016 · 750 ml

STILL, MEDIUM-BODIED

LABEL

Tasting notes

Deep Purple. Intense, with fruity notes reminiscent of cherry, plum and blackberry. Full-bodied, velvety, with balanced acidity, enveloping aftertaste.

About the wine

Tenuta La Meridiana is a family estate founded in 1890 in Montegrosso d'Asti, in the heart of Barbera country. For Bricco Sereno the must is gently pumped over and racked (délestage), completes malolactic fermentation and is then matured in wooden barrels. As a Superiore, it must age at least 14 months, six of them in wood.

Winemaking

MATURATION	Aged for 12-18 months in barrels of 225 lt. After bottling it rests for at least 6 months.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	15 years
FOOD PAIRING	This is a great food wine and pairs exceptionally well with venison, mature cheeses, roasts and grilled red meats.

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

Imported and distributed in Vietnam by Vinoteka · vinoteka.vn