

Vi. Sco., Inc. Wine Importer & Distributor





BARBERA D'ASTI SUPERIORE SAN MARTINO

Denomination :	D.O.C.
Variety :	Barbera 100%
Color :	Red
Alcohol content :	13.5% Vol.
Bottle size :	750 ml
Production area :	Piedmont

Production zone: vineyards in the area of Moasca - Province of Asti -Piedmont. This small village of 400 inhabitants is situated in the heart of Piedmont, at a distance of 5km from the town of Canelli. The Barbera grape is mostly grown here at an altitude of 200m above sea level. The grapes of this wine originate from the borderland of the Moasca and Agliano Terme, also known as the region "San Martino".

Vintage period: beginning of October

Fermentation: classical must fermentation followed by a peel maceration of 10-12 days.

Aging: 16 months in oak barrels (3000lt.) of French oak from Allier, then at least 6 months in the

bottle.

Colour: brilliant and deep red

Bouquet: intensive and rich with notes of plums and chocolate

Flavour: round and full, strong and fruity

Pairing: with red meat, noodle dishes and spicy cheeses

Tasting Temperature: 18-20°

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