



MARENCO



BASSINA BARBERA D'ASTI DOCG



GRAPES 100% Barbera

ORIGIN Marenco vineyards in Fontanile and Cassine

WINE MAKING After pressing and alcoholic fermentation with careful control of temperature and duration of maceration, malolactic fermentation follows and then the wine is fined in concrete vats and big oak barrels for 9 months at least

TASTING NOTES Garnet red with delicate purple reflections, limpid and transparent. Intense and persistent nose of red fruit and balsamic notes. Palate is full-bodied, dry and harmonious with the intensity and persistence of a great wine.

PAIRINGS Pairs with appetizers, pasta and risotto, main courses of both red and white meat, mature cheeses. Thanks to its delicate tannins it can also accompany fish.

SERVING SUGGESTION Store the wine in a cool dark place. Open and serve at 18°C in medium size glasses. The delicate tannin of Barbera makes the Bassina very good also at lower temperature, specially during summer.

TECHNICAL INFO Alcohol 14% by vol - Contains sulphites.



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WINEENTHUSIAST
MAGAZINE

89
POINTS