



MARENCO



CIRESA BARBERA D'ASTI DOCG SUPERIORE

GRAPES 100% Barbera

ORIGIN Ciresa Vineyard in Strevi. Old vines, south-east exposed. Soil is mainly composed by marl and clay. Vines are trained with spurred cordon.

WINE MAKING Grapes are manually selected and harvested in little baskets. The alcoholic fermentation takes place in stainless steel with long skin maceration. After malolactic fermentation the wine ages in oak barrel sized 225 and 1500 litres. The wine is assembled and bottled after 18 months of aging. Ciresa was produced for the first time in 1990 and we release it only in excellent vintages.

TASTING NOTES Ruby red with garnet reflections, elegant and persistent scent with hints of vanilla and licorice, fruit and spices. On the palate it is dry, full-bodied and well-balanced. It expresses a good tendency to age with a harmonious union of tannins and freshness. It reflects the characteristics of Barbera in all its nobility, in line with tradition.

PAIRINGS Pairs well with rich and flavorful white and red meat dishes, pasta and risotto, and ripe cheeses.

SERVING SUGGESTION Store the bottle in a cool and dark place. Open 1 hour before service. Serve in big bowl wine glasses at 18°C.

TECHNICAL INFO Alcohol 14,5% by vol - Contains sulphites.