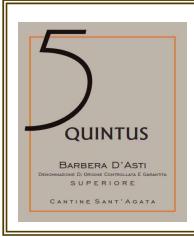


Cantine Sant'Agata Quintus Barbera D'Asti Superiore

Fermented in steel, 80% is then matured in large oak casks, while 20% is matured in smaller, 60 gallon casks. This results in rich, finely balanced wine without overwhelming the essence of the Barbera Grape.

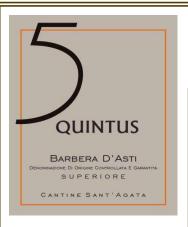
Perfect with rich pasta,



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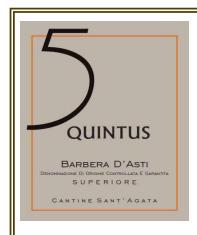
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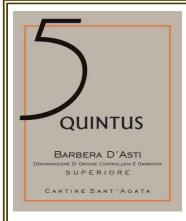
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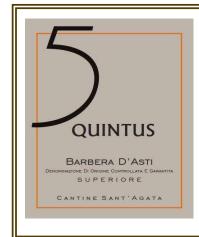
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