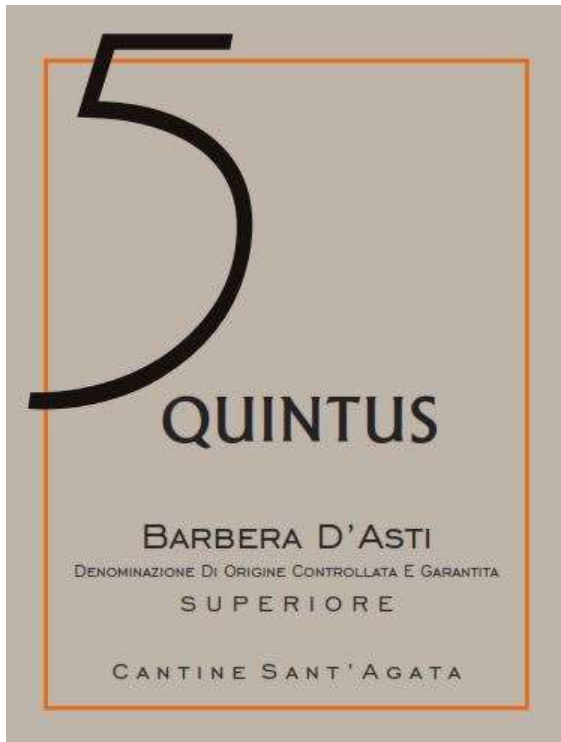


Barbera D'Asti Superiore, DOCG, 2017

Cantine Sant'Agata



Cantine Sant'Agata is located in the province of Asti in the heart of Piedmont. The Cavallero family founded the winery in the early 1990's, focusing on the main grape varieties that make the Piedmont area such a big part of Italian wine making.

The wine is fermented in steel, where it undergoes malolactic fermentation. 80% of the wine is then matured in 200 gallon oak casks, and 20% is matured in smaller, 60 gallon oak barrels. This ensures a rich, full bodied wine, finely balanced without overwhelming the essence of the Barbera grape.

Tasting Notes

A gorgeous bouquet, suggestive of dark cherries and chocolate; in the mouth it is rich, full and velvety with a hint of dark berries and spicy overtones. Perfect accompaniment to a rich pasta, roast lamb or beef.

Region: Piedmont

Classification: Barbera d'Asti DOCG

Area of Production: Basso Montemagno (Asti)

Grape Variety: 100% Barbera

Soil: Clayey, Calcerous

Average Age of Vines: 35 years

Trellising System: Guyot

Spacing of Plants: 2.30 x 0.80 meters

Production per Acre: 2.32 tons

Vinification: Stainless Steel

Maturation: 30 months in French oak tonneau

Total Acidity: 6.16 g/l

Residual Sugar: 1.00 g/l

PH: 3.43

Alcohol: 14.54%

Total Cases Produced: 275



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