



La Patareina

The Land, the Vineyards, the Wine



Barbera d'Asti

Denominazione di Origine Controllata e Garantita

“ Brusarive ”

Annata/Vintage	2017
Vitigno/grape variety	100% Barbera
Resa per Ha/Yield per Hectare	100 q.li/Ha
Vendemmia/Picking	Manual with baskets

Vinificazione/Production Brusarive, represents the classic and traditional Barbera d'Asti, handed down tradition. The Must are stored in 50 hl steel tanks, fermenting for a period of 5 to 7 days. Following is the pressing step of the macerated grapes that will come into a single blend. You will get the classic Barbera d'Asti, characterized by its unmistakable fragrance of strawberries.

Alcool/Alcohol	14%
Residuo zuccherino/Residual sugar	1.21 g/l
Acidità / Total acidity	5.03 g/l

Tasting notes:

a red featuring an inimitable floral bouquet, with strawberry and cherry flavors, which amazes for its freshness and youth that exalts the fresh notes of red fruits. The palate is amazed by its sweetness, velvet and low acidity. A tasty softness that wraps and persists.

Food and wine:

It is an ideal wine for red meats, roasts, fresh cheeses, legumes, pasta / rice with cream sauce and cheeses, pizzas / buns / salty pies.

Service temperatur: **18/20°C**

THE VINEYARD

Location	Piedmont - Italy
Coordinates	44°45'8.76"N - 8°22'54.11"E
Municipality	Nizza Monferrato (Asti)
Land/soil	clay, silt / sand
Altitude	274 m above sea level
Breeding system	Guyot
Harvest	September

● LA ZONA DI PRODUZIONE / PRODUCTION AREA



BARBERA D'ASTI DOCG