



Dezzani

Barbera d' Asti Superiore

“La Luna e Le Stelle”



Varietal: 100% Barbera

Altitude: 491 asl

Appellation: Asti DOCG

Acidity : g/l

Alcohol %: 14.5

Sugar: g/l

Production: cs

Soil:

Tasting Notes: It has a deep ruby red color. The scent is full, with hints of red fruit, vanilla, chocolate, all extremely balanced. The palate is elegant and characterized by a persistent aroma. Typical are the hints of blackberry and vanilla.

Vinification: After a careful selection of the grapes, manually harvested it starts the vinification process: a long maceration at controlled temperature and a refining period of 18 months in barrels, which is continued in the bottle. This is without any doubt a fascinating wine that lends itself a combinations of richness of the perfumes and the breadth of flavors.

Aging: 18 months in barrels.

Food Pairing: La Luna e le Stelle is a fascinating wine, of remarkable structure that lends itself to different gastronomic combination, precisely because of its unmistakable richness of scents and flavors. Pairs well with pheasant in salmi, game and aged cheeses



Accolades

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