

Cascina Vengore - Campolungo | Barbera d'Asti DOCG | BIO Italy (PIEMONTE) – 2023

Domain

Cascina Vengore

The domain is located in Northwest Italy, Piemonte, between Asti and Alba. It covers 26 hectares, including 16 hectares of vineyards. The 3 brothers Daniele, Alessio and Luca work the land tirelessly, always respecting biodiversity and following the natural rhythms of time and the seasons. They make the most of all that nature offers them: from the natural water sources that seep into mineral-rich rocks and the woods that offer rest to birds to the bunches of ripe grapes, ready to be transformed into elegant and exquisite wines.

Vinification

The fermentation lasts 6 to 8 days at a temperature of 26 °C. This is followed by malolactic fermentation and final barrel aging in inox for 6 months.

Taste

Ruby-red colour with intensely fruity and fresh aromas evoking cherries and blueberries. Full-bodied, fresh and persistent on the palate.

Food pairing

Salami | Risotto | Fish - salmon - grilled | Vegetable platter | Pasta

General information

Type: Red wine

Grape varieties: Barbera (100%)

Storage (years): + 3-5

Serving temperature: 16 °C

Taste profile: Fruity fresh

