

# CARLO CASSETTA

Viticoltore in Montà



Wine name	Barbera d'Alba DOC - <i>NID</i>
Variety	Barbera
Vintage	2019
Alcoholic %	14% vol.
Total acidity	5,9 g/L
Net dry extract	27,1 g/L
Vinification	Traditional harvest with destemming and maceration for 10-12 days at controlled temperature. Fermentation is carried out in stainless steel tanks
Ageing	In barrels for 8-10 months; then preserved in bottle for 6 months at least
Colour	Ruby red with purple shades
Bouquet	Pleasant fruit shades like blackberry, blueberry, cassis and plum. we catch the typical ageing structure, characterized by cocoa and wood sensations
Taste	The first sip is soft and sweet, with a moderate and sour shade. We clearly perceive the bouquet, in particular red berries and plum. The tannin is velvety and elegant. At the end, the intense shade of cocoa and dark chocolate softens the sour perception
Pairing	To be served with red and roasted meat, sauces, tradition first course recipes
Serving temperature	16 - 18° C

**Azienda Agricola Carlo Casetta**

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