



MAGNUM MYSTERIUM

BARBERA D'ASTI SUPERIORE D.O.C.G.

This Barbera is produced from the oldest vines on the estate, with medium to late harvesting and fining in Allier oak barrels. It perfectly reflects both the characteristics of the grape (with its power, fruitiness, freshness and crispness) and those of the terroir (with its finesse, mineral aromatic complexity and harmonious tannins), to which it has acclimatised perfectly.

Intense red colour, with highlights between purple and black; full, intense aromas with generous notes of cherry, earth and alluring oaky notes. On the palate it is warm, full, with the right balance of tannins and an excellent, long aromatic finish. Excellent for laying down.

Serve at 18°-20°C.

Appellation

Barbera D'Asti D.O.C.G. Superiore
Magnum 1.5 l.

Production Area

Montemagno (Asti) - Monferrato,
Variety: 100% Barbera

Colours / Highlights

Intense, brilliant red, with highlights of purple and black.

Fragrance

Generous and intense, with light touches of vanilla, liquorice, eucalyptus, ancient spices, black pepper, cherries and wild berries.

Palate

Warm, full, balanced tannins and an excellent, long-lasting aromatic finish. Always maintains its unique silky-smooth elegance.

Alcohol content

14,5% vol.

