



# MARCOCAPRA

AZIENDA AGRICOLA



## BARBERA D'ASTI DOCG "DOPPIADI"

Made with Barbera grapes.

**Altitude:** 270 m above sea level.

**Soil composition:** lime, mixed consistency tending towards clay.

**Plant density:** 4500 vines / hectare.

**Vine training system:** traditional Guyot.

**Yield per hectare:** 7 tons.

**Harvest:** manual, into small perforated crates, between the end of September and the first ten days of October.

**Vinification:** temperature-controlled maceration and fermentation last an average of 10 days at 28°C. After malolactic fermentation the wine matures for a few months in steel tanks and is released for sale in the spring following the year of production.

### Description of the wine

**Colour:** very deep bright ruby red with violet hues.

**Bouquet:** intense and persistent, pleasantly fruity and reminiscent of plums and black cherries.

**Flavour:** vinous, full, pleasantly fresh and generous.

**Serving suggestions:** also suitable as an aperitif with appetisers and sliced meats, it is perfect throughout a meal. It is perfect with pasta dishes featuring tagliatelle and ravioli, as well as with meaty main courses, such as stews and roasts. Interesting with medium-mature cheeses, with Toma and Pecorino.

**Serving temperature:** 16-18°C.

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