

**Marco Capra Barbera d'Asti Doppiadi**  
**Marco Capra Azienda Agricola**  
**Italy - Piemonte - Barbera d'Asti DOC**

Color: very deep bright ruby red with violet hues.

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

Flavor: vinous, full, pleasantly fresh and generous.

## Specifications

<b>Appellation</b>	Barbera d'Asti DOC
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Barbera
<b>Age of Vines</b>	Between 20 and 25 years old
<b>Soil type</b>	lime, mixed consistency tending towards clay.
<b>Vinification</b>	Altitude: 270 m above sea level. Plant density: 4500 vines / hectare. Vine training system: traditional Guyot. Harvest: manual, into small perforated crates, between the end of September and the first 10 days of October. Vinification: temperature-controlled maceration and fermentation last an average of 10 days at 28°C. After malolactic fermentation, one third of the wine is aged in 3,500-liter oak foudre, while the other two thirds mature for a few months in steel tanks and is released for sale in the spring following the year of production.
<b>Pairings</b>	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.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03263 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03263 8
<b>Case Weight</b>	32
<b>Cases/Pallet</b>	56

<b>Layers/Pallet</b>	7
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 24.95 USD 750mL Bottle