

BARBERA D'ASTI DOCG

MATI



GRAPE VARIETY: Barbera.

HARVEST: Beginning-Mid September, traditional harvest with manual selection of grapes.

NUMBER OF BOTTLES PRODUCED: 25.000

WINEMAKING: Maceration and fermentation take place in traditional way, in stainless steel tanks, at controlled temperature, for about 15/20 days. Malo-lactic can take place.

AGEING: Wine bottled while young

ANALYTICAL INFO: Alcohol content: approx 14,00%Vol;

TASTING NOTES: Strong ruby-red color; vinous bouquet and scents of forest fruits. Pleasant dry flavor very typical for this variety.

SUGGESTION: Perfect with first courses, soups or white meat. It's advisable not to prolong the ageing over two years. Keep it in a dark place at a temperature of about 14-16°C and serve at 18-20°C.

CURIOSITY: Each vineyard expresses its potential in different way, it is up to the farmer to understand how to allocate the product. Traditionally Scagliola family destined young vines to a lively Barbera "La Birba" and to a traditional Barbera "Frem". But the needs of the market are constantly changing and the request to have a young but still Barbera gave us the opportunity to produce "Mati": a Barbera young like "Birba" but traditional as "Frem" so the label has been reinterpreted with the young girl and the dog to highlight the marriage between the two ones