



A S C H E R I



# LANGHE BARBERA FONTANELLE

The La Morra and Verduno Estate

## BARBERA AT ITS BEST

**Grape Variety:** At least 85% Barbera

**Usual harvest time:** 5th /15th October.

**Fermentation:** about 10 days at 26°C

### Characteristics:

- deep ruby red colour with violet nuances
- complex, intense bouquet of blackberries, plums, fruit jam and spices
- round, harmonious, complex palate full and ripe but fresh and tasty at the same time
- remarkably classy wine endowed with finesse

**Serve at:** 12°/14°C

**Try it with:** excellent with soups and pasta courses, red and white roasted meats, game and mild cheeses.

**Evolution:** 8/10 years if kept in a cool and dark place.

## PACKAGING

**FORMATS:** 0,75 Lt

**CANTINE ASCHERI GIACOMO**

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