

# FRANCO AMOROSO BARBERA D'ASTI "SUPERIORE" DOCG



100% Barbera

Aged one year in a combination of new and one year French oak barrique and six months in bottle. The wine is produced by traditional fermentation in stainless steel with frequent punching down/pumping over of skins.

Deep ruby red color. Elegant and polished, full of red cherry fruit, with notes of currant, and wild blackberry, complimented by toasty notes of oak. Full bodied with soft tannins and lively acidity.

MICHELANGELO SELECTIONS

