



AMBASSADORS

Barbera d'Asti DOCG Leradici®

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This label represents the return to our “roots”, to the beauty, uniqueness and typicality of the places where grandfather Giuseppe was born: the Monferrato hills. The gorgeous *LeRadici*® vineyard extends to the foot of the Castle of Burio, in the municipality of Costigliole d'Asti, one of the areas most devoted to the production of Barbera d'Asti.

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Grape varietal: Barbera

Soil: calcareous/clayey

Harvest time: late September, early October

Vinification: maceration in contact with the grape skins for a duration of 10 days, alcoholic and malolactic fermentation in steel tanks and ageing in large French oak barrels

In the glass: a wine with hints of cherry and red fruits alternating with spicy and sometimes floral hints. A Barbera of excellent structure and complexity with sweet and velvety tannins of good persistence