



2022



Taveggia
Barbera
d'Asti
DOCG

ROSSI  VINEYARDS

Production Area Asti Province-Piedmont

Grapes 100% Barbera

Alc. By Vol. 14.5%

Soil Calcareous with a white chalky substrate

Harvest period End of September, October

Aging Aged at least six months in oak and released 14 months starting from 1st November in the year of harvest. It is a wine that lends itself to refinement in the bottle for a maximum of about 3 years and tasted on every occasion.

Tasting Notes On the nose the intense notes of red fruits are balanced by hints of vanilla. Good acidity, soft tannin with delicate wood notes.

Color Intense ruby red

Food pairing Perfect with typical Italian pasta and rice dishes. Also pairs well with roasted red meat, braised meat with wine and white meat. Barbera d'Asti is ideal also in summer with fish soups, fresh cheese and vegetables.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169797

NH CODE 61529

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