



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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