



Azienda Agricola
PEROCCHIO

Barbera d'Asti D.O.C.G. "La Ca' da Ruej"

Production area: Vaglio Serra and Vinchio (AT).

Variety: 100% Barbera.

Alcohol degree: 13,5 % vol.

Vinification: careful and controlled vinification in vetrified concrete barrels.

Organoleptic characteristics

Color - Type: intense red with purple reflexes; still.

Bouquet: intense vinosity, inebriating with fruity dominant features of cherry, licorice, plum and more.

Taste: Tannic, full bodied, dry, persistent, with a well-balanced acidity.

Gastronomic matches: wine of great versatility, is combined with the dishes of the great traditional cuisine, meat dishes, game, ideal with seasoned or herbaceous cheeses.

Tasting temperature: to serve at 16-18°C.



Perocchio Franco - Via Saborello, 3 - 14049 - Vaglio Serra (AT)

Tel. e Fax: +39 0141 732113 - Email: info@perocchiovini.com - Web: www.perocchiovini.com - P.IVA: 00886600055