Osare
Barbera D'Asti DOCG
Barbera
Cascina Garitina X Selections GAMA



General Information

- **Type of Wine:** Red wine
- **Origin:** Castel Boglione, Monferrato Piedmont, Italy (310M above sea level)
- **Classification:** DOCG (Denominazione di Origine Controllata e Garantita)
- **Grape Variety:** 100% Barbera
- **Alcohol Content:** 13.5% Vol.

Vineyard & Production

- **Soil Composition:** Medium texture, tending towards limestone
- **Training & Pruning:** Vertical Trellis & Guyot
- **Vineyard Age:** 45-55 years
- **Yield:** ~9 Tons per hectare
- **Production Method:** Hand-Harvested grapes, de-stemmed and gently crushed, cold pre-fermentation ~4 days, followed by fermentation 7-10 days. Aged in stainless steel until bottling.
- **Allergens:** Contains sulphites

Organoleptic Profile

- **Appearance:** Bright red, with purple reflections
- **Tasting Notes:** Blackberry, blueberry, herbal, soft tannins with bright acidity. Settles into a long savoury finish
- **Aging Potential:** 12-15 Years

Service & Pairing Recommendations

- **Serving Temperature:** 14°C – 16°C
- **Food Pairings:** Wild game, salumi/charcuterie, pasta, pizza, BBQ