

# Nō

## Red wine

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<i>Grape Variety:</i>	100% Barbera
<i>Grape Location:</i>	Costigliole d'Asti e Isola d'Asti
<i>Grape Harvest:</i>	It begins with a strict, manually made Barbera grapes selection by choosing the best matured and concentrated bunches. After harvesting, grapes are collected in small, wooden cases and then stored for about a month in our withering rooms, where they start a slow and moderate drying process. We want to achieve aroma, complexity and structure without affecting drinkability nor digestibility: to do so, we do a daily sampling on the grapes to check the drying level and the loss in weight. Once the drying level is correct, we proceed with grapes crushing.
<i>Vinification:</i>	After crushing and destemming, the must is left fermenting in controlled temperature steel tanks. The wine is left aging for 24 months in small, new French oak barrels until the bottling, two years after the harvest.
<i>Characteristics:</i>	The wine is dry, but it keeps the enveloping notes of chocolate, blackberry jam, ripe cherry, and tobacco, typical of the drying process. It is a rich and smooth wine but the natural acidity of Barbera grapes allows it to maintain great drinkability and freshness.
<i>Alcohol content:</i>	15,5% vol.
<i>Preservation:</i>	It's a long-aging suitable wine: from 10 to 20 years. We suggest tasting it even after 4 to 7 days after uncorking.
<i>Recommended pairings:</i>	Marbled cheeses, stuffed game, venison, chocolate, dry cocoa-based desserts, Black Forest cake. The wine can be tasted by itself or smoking a cigar.
<i>Serving Temperature:</i>	15/16° C.

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