

# Piemonte Barbera DOC

We are pleased to offer our customers this 2004 **Piemonte Barbera** DOC, a young and easy drinking version of this important Piedmont wine. As always with the Cossetti family, there has been a rigorous selection of the grapes and meticulous care in the production process. The Cossetti family's philosophy is to focus on quality over quantity and the grapes for this wine have come from vines that have been carefully managed to curb yields. Therefore this wine is not available in large quantities. We recommend it as an extremely pleasant wine with a rich fruity bouquet. One of the few Barbera's we have come across that can be simply enjoyed on its own or drunk more traditionally as an accompaniment to food. It is a wine that can be consumed on an every day basis either to enrich the table or for conviviality. Its price quality relationship represents excellent value for money.



**Piemonte Barbera** DOC is a bright intense ruby red colour, dry and fruity. It is pleasantly smooth, full bodied and slightly tannic with scents of red-berries, with a good finishing. It can be paired well with a broad range of food and will compliment everything including salads, pasta, all meats and it works extremely well with barbecues. Pair it with strong cheeses and it will not disappoint you.

*Serving Note: As with most of the fuller bodied red wines, oxygenation helps to release its aroma's and bouquet. It is best therefore to decant at least an hour before drinking. Alternatively, just uncork, pour off a sip to increase the exposed surface area, and let it sit at room temperature for an hour*

<b>PRODUCER</b>	<b>Mario Cossetti</b>
<b>Variety of grape</b>	100 % Barbera d'Asti
<b>Production area</b>	Castelnuovo Belbo
<b>Appellation</b>	Piemonte Barbera DOC
<b>Alcohol Volume</b>	12%
<b>Soil</b>	Calcareous, clayey marl
<b>Harvesting</b>	Mid September
<b>Fermentation</b>	8 - 10 days
<b>Ageing before release</b>	no
<b>Bottling</b>	Spring
<b>Serving temperature</b>	16-18°C

