

TENUTA 
IL CASCINONE

d'Annona

Barbera d'Asti DOCG Superiore

Color

Ruby red with garnet hints

Aroma

Intense nose of sour cherry, wild plums and spices.

Palate

rich palate with shades of violet, black cherry, sweet spices and leather. Good structure and ripe tannins are the result of prolonged oak ageing.

Grape variety

Barbera

Area

Hills in the south of the province of Asti, Piemonte. South West aspects at altitudes between 200 and 400 m. Limestone-clay soil.

Vineyards

Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.

Food match

Red meat, game and mature cheeses.

Awards

Vintage 2015

Gold Medal 90 points - GILBERT & GAILLARD

Silver Medal (94pts) - IWC 2019

88 points - WINE ENTHUSIAST

