

POGGIO LE COSTE

Antico Proprietà della Nobile Casata Buneis



Poggio Le Coste is situated in the province of Asti, in an area that is particularly well suited to the production of high quality, world-renowned wines.

It is one of the largest single-unit estates in Piedmont, formerly owned by the noble Conti Buneis family and is characterised by a splendid natural amphitheatre of more than 100 hectares that embraces the estate's vineyards, all at between 250 and 350 metres above sea level. The bond with the territory and with tradition is further strengthened by the desire to enhance and promote local native vines, ambassadors of Piedmont wine worldwide.

BARBERA D'ASTI 2022



GRAPES
100% Barbera



APPELLATION
Barbera d'Asti
DOCG



PRODUCTION AREA
Portacomaro d'Asti



**ALCOHOL
CONTENT**
15 % vol.



**SERVING
TEMPERATURE**
16-18 °C



AVAILABLE FORMATS
75 cl

WINEMAKING AND AGEING

The hand-picked grapes are fermented traditionally and gently on their skins. The wine is then aged for eight months in traditional 5 hl French oak barrels, followed by a further three months of bottle ageing.

TASTING NOTES

Colour: ruby red with pale purplish hues
Bouquet: full and intense, with hints of cherries and spices on the finish
Flavour: fresh, fruity, full and pleasant, persistent.

FOOD PAIRINGS

A wine to accompany an entire meal, especially suitable for full-flavoured dishes, roasts, grilled meats and cheeses.