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# Palás

## Barbera d'Asti DOCG

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GRAPE VARIETY	barbera
SOIL	light chalky day soils, with a good presence of sand
VINEYARDS EXPOSURE	mainly east / south-east exposure
METHOD OF CULTIVATION	Guyot
HARVEST	manual harvest
VINIFICATION	in steel tanks. 10 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 16 and 18 °C. Malolactic fermentation in steel
REFINEMENT	aged for at least 3 months in steel tanks
COLOUR	intense ruby red with brilliant violet hues
NOSE	fruity aromas and notes of red fruits
TASTE	incredible freshness, cleansing taste and elegance fragrant drinkability
SERVING TEMPERATURE	16-18 °C
ACCOMPANIES	grilled meat and fish, mussels with tomato, pasta with tomato, pizza
BOTTLE SIZE	0.750 L - 1.5 L
CLOSURE	cork or Stelvin

