
IMPERO

WINE DISTRIBUTORS



Duelilu DOCG

Bonfante & Chiarle – Barbera d'Asti Duelilu DOCG

APPELLATION

Piedmont

VARIETAL COMPOSITION

Barbera

ALCOHOL CONTENT

13% Alc. By Vol

WINEMAKING

Vinification is traditional with maceration on the skins for 10 days. Fermentation is stainless steel tanks in temperature between 72-77°F. Ageing length of 12 months before bottling. The refinement of a few months in the bottle it is necessary to enhance its characteristics.

TASTING NOTES

This wine has intense aromas of dark berries and plums. The palate is full and harmonious with integrated tannins and persistent finish. Luxurious fruit and finely structured in palate.

FOOD PAIRING

Kind of everyday wine, specially with Italian food. Beef meat, short ribs, sharp cheeses, savory risotto, and ravioli.



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