IMPERSON



Gessara DOCG

Bonfante & Chiarle - Barbera d'Asti Superiore Gessara DOCG

APPELLATION

Piedmont

VARIETAL COMPOSITON

Barbera

ALCOHOL CONTENT

13.5% Alc. By Vol

WINEMAKING

Vinification is traditional with maceration on the skins for 10 days at a temperature of 26 - 28 °C. The refinement of a few months in the bottle it is necessary to enhance its characteristics.

TASTING NOTES

Crimson red colour. Fruity, cherry and red fruit bouquet.

Dry taste, round and full-bodied with a soft wood note.

FOOD PAIRING

Goes well with all daily Italian dishes.
Particularly good with salami, risotto and pasta, spaghetti and meatballs, pizza with Italian sausage topping. Grilled and roast pork and braised lamb dishes.



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