



DUCHESSALIA®
SANTO STEFANO BELBO

BARBERA D'ASTI DOCG

VINE VARIETY: Barbera

COLOUR: Deep ruby red

BOUQUET: Intense, vinous, of fresh fruit

FLAVOUR: Full bodied, well structured, dry, harmonious

ALCOHOL CONTENT: 13,50% Vol.

MATCHINGS: It is ideal with first courses and red meat dishes

SERVING TEMPERATURE: 18° - 20° C

In the sun-drenched hills of Asti, where the Barbera vine digs deep into ancient clay and limestone, this wine is born with a defiant spirit. Once dismissed as a humble everyday pour, Barbera has risen to become Piedmont's most vibrant redemption story. In the glass, it pours a deep ruby purple with violet reflections – intense, almost inky, yet luminous with youthful energy.

The nose bursts forth with an explosion of ripe black cherries, wild berries, and a hint of plum jam, woven with delicate whispers of dried violets and a subtle touch of white pepper. On the palate, its signature acidity is electric – a thrilling, mouth-watering freshness – that carries layers of dark fruit, cocoa powder, and a gentle earthiness. The tannins are soft as velvet, making it dangerously drinkable, while the finish lingers with a spicy, almost savoury persistence.

This is a wine that asks nothing of you – no decanting, no long cellaring, just pure, unpretentious pleasure. But give it time (3–5 years), and it rewards patience with greater depth, dried fruit complexity, and a silky elegance that rivals its more famous Nebbiolo cousins. The perfect partner to rich pasta dishes, grilled sausages, mushroom risottos, and aged cheeses – or simply shared among friends over good conversation.



NOBILI VINI DEL PIEMONTE

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