Grapes:

Barbera

Region:

Piedmont



Tasting Notes:

Straightforward and easy-drinking, this DOCG wine typifies the Italian ideology that wine is meant to be consumed with meals and with a minimum of fuss and bother, with a dry finish with lots of fruit.

Suggested Food Pairings:

Red fruits dominate this light-bodied wine, pairing well with the tomato-based sauces for which Italian food is famous. Enjoy this wine a few degrees cooler than heavier reds.

Mignanego: Barbera d'Asti

Grapes:

Barbera

Region:

Piedmont

Tasting Notes:

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MIGNANEGO

dal 1968

Suggested Food Pairings:

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Grapes:

Barbera

Region:

Piedmont



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