



**DIONYSUS ASIA**  
YOUR ONE STOP WINE SOLUTION

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## ASCHERI BARBERA D'ALBA FONTANELLE 2017

In a world where wines are generally produced using the same grapes, the same technology, the same additives, the same oak for aging and above all the same wine makers, our aim is to obtain a wine which is the expression of the vineyard it comes from, of the grapes it is made of, and above all of our own ideas.

### OUR VINEYARDS

We have created our vineyards focusing the attention on the most suitable selections in order to express the highest potential of each grape and of each place. Our vineyards are managed according to the principles of sustainable agriculture.

## TASTING NOTES

Deep ruby red colour with violet nuances. Complex, intense bouquet of blackberries, plums, fruit jam and spices round, harmonious, complex palate full and ripe but fresh and tasty at the same time remarkably classy wine endowed with finesse.

## TECHNICAL DETAILS

Grape Variety : 100% Barbera

Fermentation : About 10 days at 26°C

Serving Temperature : 12 - 14°C

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