



Cavalé

Barbera d'Asti Superiore
D.O.C.G.

CATEGORY. Barrel-aged red.

GRAPE. 100% Barbera.

GENERAL DESCRIPTION. Right from when I was a child, when I would walk about in the village, I would hear myself called Cavalé," a term in the *piemontese* dialect that indicated my last name. A painstaking quality-selection of Barbera grapes ensures a full-volumed wine with a decidedly above-average fruit and tannic mass. Appearing a multi-faceted ruby red tending to garnet, Cavalé boasts a velvety bouquet redolent of vanilla and black cherry, and a palate that is warm and smooth. Without a doubt a wine for those great occasions!

SENSORY PROFILE. A full-volumed wine with a decidedly above-average fruit and tannic mass. Appearing a red ruby with purplish highlights, it is rich in smooth, beguiling fragrances of morello cherry and vanilla.

VINIFICATION AND MATURATION. While the clusters are de-stemmed and gently pressed, very little SO₂ is utilized. The must ferments on the skins at 28–30°C for 14–16 days, with daily punchdowns, then the wine goes through malolactic in stainless steel tanks. It matures in 225-litre oak barrels for a minimum of 18 months.

TECHNICAL DATA

ALCOHOL:	14% vol.
BOTTLE:	Bordeaux series V15 Elite
CLOSURE:	Natural cork 26 x 45
SERVING TEMPERATURE:	16° – 18°C
RECOMMENDED GLASS:	Fairly large tulip-shaped glass
CELLARABILITY:	10 years and more

SERVING SUGGESTIONS. Excellent accompaniment to hearty, richly-flavoured dishes, with first courses of rice or pasta, as well as with all types of meat, whether grilled or stewed.