

Macario I Vigneti

Barbera D'Asti

A deep ruby red color with violet notes and intense red fruit aromas that deliver a juicy wine that is medium bodied with bright acidity and roundness on the palate.

Barbera 100%

Appellation	Barbera D'Asti D.O.C.G.
Vineyard	Vineyards located on sunny hillsides of Monferrato, composed of loose, light-colored clay soils. Hand harvesting.
Vinification	After hand-harvesting, the grapes are de-stemmed and crushed, then left for fermentation on their own skins with indigenous yeasts. The repeated marc pressing facilitates the extraction of color and polyphenolic compounds. After racking, the wine is moved to temperature controlled steel tanks for a minimum of six months before it is bottled.
Pairing	Best paired with cured meats, cheeses and meat courses but also a prefect partner to pizza and tomato based pasta dishes.
Serving	Serve at 60-65° F.

Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.