



## Barbera d'Asti DOCG

The “king of wines and wine of kings” Barolo, and his youngest relative, Barbaresco, should be mandatory tasting experiences within a wider culture of good drinking, not only for their stellar quality, but for their unique style. Unlike other Italian masterpieces that can be accompanied with more international grapes and flavors, these great classics are best expressed with their territorial typicality (100% Nebbiolo), following the rigorous Piemontese standards. Unlike many Barolo and Barbaresco on the market, which require considerable aging in order to express themselves in the best way and be more appreciated, the philosophy of Reversanti is to make each vintage directly accessible for release. The Reversanti line now also includes other Piemontese wines: a golden Piemontese, fresh and deliciously aromatic: sweet Moscato d’Asti and the inevitable Barbera d’Asti, once considered a “rustic” wine, due to its high acidity, today it has increased its fame, thanks to modern and appropriate winemaking processes.

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## Most recent awards

**JAMES SUCKLING:** 92/100

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## Winemaking and Aging

|                          |                 |
|--------------------------|-----------------|
| Grape Varieties:         | 100% Barbera    |
| Fermentation container:  | Stainless steel |
| Malolactic fermentation: | Yes             |
| Aging in bottle:         | 6 months        |
| Closure:                 | Natural Cork    |



## Vineyard

|                    |  |
|--------------------|--|
| Vineyard location: | Monferrato hills, around the province of Alessandria |
| Soil composition:  | Limestone-clay                                       |
| Vine training:     | Guyot  |
| Age of vines:      | 30 years old   |
| Time of harvest:   | Early September                                      |



## Tasting Notes and Food Pairing

|                      |   |
|----------------------|---|
| Tasting notes:       | Bright cherry red. The bouquet has lively aromas of blackberry, cherries, and plums. On the palate, the wine is fresh and juicy with a pleasant finish. |
| Serving temperature: | 18-20 °C  |
| Food pairings:       | Serve with pasta with tomato based sauces, poultry, soft cheese, and truffle risotto  |
| Aging potential:     | 5 years   |
| Alcohol:             | 14%   |

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