

Cascina San Bernardo Curej

The term Curej originates from cureja, meaning a trouser belt or the long belt used in machinery for threshing grain. Curej is the nickname of the family, which looked after the soil since the beginning. The Barbera come exclusively from the hills of San Bernardo, where the quality of vines is excellent and the soil is unique.

Appellation

Barbera d'Asti DOCG.

Grapes

Barbera 100%. Ancient property of the Curej in the hills of San Bernardo, Rocchetta Tanaro. average plant density of 5000 vines per hectare.

In the Cellar

Fifteen days of maceration on the skins, followed by maturation of three months in big oak barrels.

Tasting

Purplish ruby red colour. Big and expressive, fruity and floral, blue raspberries, fresh cherry, wisteria, blond tobacco and liquorice. A surprising harmony of different scents. The taste is full and dry, sapid and fresh, well balanced among the spicy, fruity and floral notes.

Service

Serve at 16-18° C

Size

0,375 L



“Braida”