



BARBERA D'ASTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MANORA

“Tradition and Elegance,”

- :: Region: Piemonte, Italy
- :: Grape variety: 100% Barbera
- :: Alcohol: 15%



Deep and bright ruby red wine, it's an outstanding Barbera d'Asti. Intense bouquet, supported by the aging in oak. Great personality, with scents of dark spices, violet, cherry and forest fruits.

Soft and round, fruity, full-bodied, proud ambassador of its terroir, Manora seduces with its harmony of flavors, texture and freshness. The gently touch from the barrique caresses the palate, highlighting the beautiful aftertaste.

First wine produced in Colle Manora, and flagship of our values, this wine is a great example of Italian tradition and elegance, and perfectly pairs with red meat, roasts and stews. Delicious also with pasta, cheese and everyday dishes.



Accolades and Awards

Mundus Vini:	Silver Medal
Douja D'Or:	Selezione Douja
Luca Maroni:	94 pts
Decanter Awards:	Bronze medal
Decanter Asia Awards:	Bronze Medal
Il Golosario:	Top wine
Guida Vini Veronelli:	88 pts
Bibenda:	4 Grappoli
Cantine d'Italia:	Top wine
Merano Winehunter:	Red Ribbon

- :: Style: Red Dry, Oaked
- :: Serving temperature: 16-18 °C
- :: Suggested glass: Large tulip