

MY INTERPRETATION OF A GREAT CLASSIC WINE

*High balance between softness and acidity,
optimum body and structure that don't compromise fineness and elegance,
fine barely perceptible accents of wood.
Despite the high alcoholic strength, it is very enjoyable to savor;
in particular paired with Piedmont typical dishes.*



BARBERA D'ASTI DOCG



Grapevines: Barbera

Alcohol proof: 14.5 % vol.

Serving temperature: 20°C

VINEYARDS:

Soil: Siliceous

Orientation and altitude: South/South-West, 300 meters a.s.l.

Vine Training: Guyot

Implantation density: 4,500 plants for hectare

Grape thinning: in the vineyard during maturation.

Harvest: manual in crates with grape selection.

Winemaking process: grapes are harvested in crates and gently poured into the stalk-removing grinding machine; balanced use of biotechnologies combined with temperature control; Traditional red wine making process with maceration of peels in stainless steel tanks.

Fermentation timings: grape must stay in contact with peels for about 8-10 days with constant daily punching down and pumping over, interposed with one or two délestages followed by décuvaige.

Fermentation temperature: gradual and controlled temperature, starting from 18°C up to a maximum of 28°C at the end of fermentation, followed by an accurate and controlled malolactic fermentation.

Refining: in steel tanks for some months followed by a partial refining in wood. To assure quality, the product is also refined in bottles in suitable underground areas for 3 months more.

Produced bottles: 5,000 0.75L. bottles and 500 1.5L. magnum bottles

Food pairings: This is a classic and enjoyable wine with especial elegance and character.

Color—intense ruby red with a soft crimson accent.

Nose—intense scents, typical of this grapevine, with accents of dark red fruit, blackberry and ripe cherry.

Taste—it's a rich, enjoyable, structured wine that gives inviting refreshing feelings, even though it is a mature wine. It is a long lasting product and its characteristics improve with the years.

It pairs perfectly with fresh and seasoned cheeses, red meat and game meat. It offers an awesome harmony of flavors to pair with bagna cauda.