

BARBERA D'ASTI DOCG

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THE WINE

Annual production (avg)
30000

Vinification
MANUAL HARVEST. SOFT PRESSING OF THE GRAPES, FOLLOWED BY FERMENTATION WITH THE SKINS FOR 7-8 DAYS IN VESSELS WITH TEMPERATURE CONTROL

Aging
IN INOX STEEL VESSELS AT CONTROLLED TEMPERATURE FOR 8 TO 9 MONTHS

Colour
INTENSE RUBY RED, TENDS TO ACQUIRE BROWNISH HUES WITH AGING

Bouquet
INTENSE BOUQUET WHEN YOUNG, WITH PRONOUNCED SPICY NOTES

Palate
PRONOUNCED CHERRY AND PLUM, WITH AGING ACQUIRES NOTES OF RICH JAM; A FULL AND HARMONIOUS WINE

Average alcohol content
13 % VOL

Serve at
16-18 °C

Refinement
3-5 YEARS



THE TERROIR

Production area
OUR VINEYARDS

Grape variety
BARBERA 100%

Vine density
6000

Wine age
8-10 YEARS

Training method
GUYOT

Sun exposure
SOUTH/SOUTH-EAST

Soil
CALCAREOUS BASE, MIXED CLAY

Yield
9000 KG PER HECTARE

