

BARBERA D'ASTI SUPERIORE

Controlled and Guaranteed Origin's Denomination



THE FULLNESS OF MATURITY

The value lies in its one year refinement in oak barrels regenerated by the hand of a master cooper and used from the third to the sixth year of life. The final result is a product that enhance its typical characteristics, giving complexity to the wine.

Grape variety: 100% Barbera grapes

Production area: Bubbio (AT)

Geographic exposition: south

Type of soil: clayey, moderately compact

Training system: simple counter leaning with guyot pruning

Installation year: 2006

Grape harvest time: second week of October, depending on the desired level of ripeness

Harvesting method: manual

Vinification: soft destemming and crushing, alcoholic fermentation with selected yeasts at a controlled temperature (23-25 °C) for 6-7 days. Racking and clarification by 2-3 racking. The spontaneous malolactic fermentation in steel tanks takes place and then we carry out the maturation for 3-5 months. Filtration during the bottling. Possible aging in bottle.

Vinification and aging times: 8-9 months in steel tanks with weekly batonnages

Color: red tending to garnet

Aroma: very broad bouquet with notes of plum and ripe cherry, raspberry and spices

Taste: very rich, very complex, with a contained tannicity that coexists perfectly with the sensations of red fruit when fully ripe

Alcoholic content: 13-14 %vol. depending on the vintage

Wine matching: it pairs well with important first and second courses, stews, game and aged cheeses

Serving temperature: 16-18 °C

Technical information: content 0.75 cl.

Packaging 6 bottle-boxes

