

## BARBERA D'ASTI

### Controlled and Guaranteed Origin's Denomination



#### A STRONG IDENTITY

It is obtained from grapes coming exclusively from the Bubbio vineyards and is characterized by its peculiar originality which reveals, on the palate and the nose, the intimate link with the territory and its ancient tradition.

**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

