

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

