

BARBERA D'ASTI DOCG SUPERIORE

## BIONZO LIMITED EDITION

### THE WINE

Annual production (avg)  
2000-3000

#### Vinification

THINNING OF THE GRAPES AT THE END OF JULY.  
HARVEST AT THE BEGINNING OF OCTOBER WHEN  
ONLY THE BEST BUNCHES ARE SELECTED AND  
COLLECTED INTO SMALL WOODEN CRATES.  
THEN GRAPES ARE GENTLY PRESSED. AFTERWARDS  
FOLLOWS FERMENTATION, ON SKINS, FOR ABOUT  
7-8 DAYS.

#### Aging

IN NEW BARRIQUES FOR 24 MONTHS

#### Colour

INTENSE RUBY RED

#### Bouquet

PERSISTENT OF RIPE FRUIT

#### Palate

FULL BODIED

#### Average alcohol content

16-17 % VOL

#### Serve at

18-20 °C

#### Refinement

15-20 YEARS



### THE TERROIR

Production area  
OUR VINEYARDS

Grape variety  
BARBERA 100%

Vine density  
6000

Wine age  
15-20 YEARS

Training method  
GUYOT

Sun exposure  
SOUTH/SOUTH-EAST

Soil  
CALCAREOUS BASE, MIXED CLAY

Yield  
6500 PER HECTARE

