

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

