

BARBERA D'ASTI DOCG SUPERIORE

# MARTINETTE

## THE WINE

Annual production (avg)  
20000-25000

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Vinification  
GRAPES THINNING IN LATE JULY, MANUAL HARVESTING IN SMALL CRATES, SOFT CRUSHING, MACERATION AND FERMENTATION ON SKINS FOR 7 TO 8 DAYS

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Aging  
IN BARRIQUES FOR 12 MONTHS

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Colour  
INTENSE RUBY-RED

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Bouquet  
PERSISTENT OF RIPE FRUIT AND SPICES

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Palate  
BALANCED ACIDITY AND REFRESHMENT

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Average alcohol content  
14 % VOL

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Serve at  
18-20 °C

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Refinement  
8-10 YEARS

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## THE TERROIR

Production area  
OUR VINEYARDS

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Grape variety  
BARBERA 100%

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Vine density  
6000

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Wine age  
40 YEARS

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Training method  
GUYOT

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Sun exposure  
SOUTH/SOUTH-EAST

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Soil  
CALCAREOUS BASE, MIXED CLAY

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Yield  
8500 KG PER HECTARE

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