

BARBERA D'ASTI DOCG SUPERIORE

PÖRLAPÀ

THE WINE

Annual production (avg)
10000-12000

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

Aging
IN BARRIQUES FOR 12 MONTHS

Colour
INTENSE RUBY RED, ALMOST IMPENETRABLE

Bouquet
PERSISTENCE OF RIPE FRUIT

Palate
FULL BODIED

Average alcohol content
15-16 % 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
ABOUT 35 YEARS

Training method
GUYOT

Sun exposure
SOUTH/SOUTH-EAST

Soil
CALCAREOUS BASE, MIXED CLAY

Yield
6500 KG PER HECTARE

