

LA LEGGENDA

BARBERA D'ASTI

D.O.C.G.



This is the Barbera d'Asti which recalls most on the one hand conviviality and on the other hand young style Barbera drinking. This is the most suitable wine for an aperitive with a cheese and salami board which enhances its typicality and strong link to the territory.

GRAPE: 100% Barbera.

SOIL: sandy soils with some clay, calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South - South West.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: third week of September. The selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 23 °C to help developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant temperature of 18 °C.

AGEING: the wine remains in cement or stainless-steel tanks for about 4 months prior bottling, followed by 3 months of bottle ageing.

TASTING NOTES

The colour is a bright and vibrant ruby red with violet hues. The wine has a fruity nose with primary aromas of cherries, raspberries and black cherries and secondary aromas of fruit under spirits. On the palate, the wine is nicely dry, fresh, savoury, well-balanced with a long finish.

PAIRINGS: bagna cauda, tasty first courses dishes, main course dishes with red meat, salami, aged and blue cheeses.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.