

BARBERA D'ASTI

D.O.C.G.

ORGANIC WINE



Barbera is the most versatile and planted grape in Piedmont. The vineyards come from organic viticulture. This Organic Barbera perfectly combines all qualities of the grape variety and drinkability, and best represents the production area which is the core zone of the Unesco World Heritage Patrimony.

GRAPE: 100% Barbera.

SOIL: sandy soils with a clay, calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

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

HARVEST: third week of September. The grapes are harvested by hand in the morning and delivered to the winery in the afternoon, so that the grapes 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 7 days at a constant temperature of 25/26°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.

AGEING: the malolactic fermentation takes place immediately after the alcoholic fermentation at a constant temperature of 18°C. This wine is aged in cement tanks for about 6 months and during summer in stainless steel temperature-controlled tanks at 12°C before bottling, followed by 3 months of bottling ageing.

TASTING NOTES

The colour is deep ruby red with violet hues. It has an intense, elegant, and fresh nose which is fruity and flowery at the same time with typical aromas of cherries, ripe blackberries, raspberries, and some hints of violet and peony. On the palate, the wine is well-structured with fruity aromas and velvety tannins.

PAIRINGS: this is the most food friendly wines which will pairs perfectly with white meats, ravioli with vegetables or tomato sauce, tagliatelle with mushrooms or fresh cheeses..

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l.