

# SORÌ DEI MORI

## BARBERA D'ASTI

D.O.C.G.

This is the Barbera that probably combines perfectly quality, drinkability and a strong identity to the territory. The name refers to a *sorì* (bricco or sunny hilltop) that recalls the passage over these hills of the Moors or Saracens against whom the inhabitants of the area engaged in victorious battles.



**GRAPE:** Barbera.

**SOIL:** Sandy with a clay, calcareous marl.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** South - South West.

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

**HARVEST:** The grapes are preferably picked by hand in the morning to be delivered to the winery in the afternoon, so that the bunches arrive fresh and in optimal conditions to start the vinification process.

**VINIFICATION:** After crushing and destalking 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 25 °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:** After the necessary racking to clear the wine from the sediments, the wine remains in cement tanks for about 6 months prior bottling, followed by 3 months of bottle ageing.

### TASTING NOTES

Ruby red colour with violet hues and aromas of peony, violet and a fresh, fruity, balanced and persistent taste. It is very elegant which makes it very pleasant to drink.

**PAIRINGS:** perfect with white meats, pasta with vegetable or tomato sauce, tagliatelle with mushrooms, fresh cheeses. Among Piedmontese dishes, it worths to try with the agnolotti from Asti or Monferrato (the first are ravioli filled with meat, the second one are filled with vegetables).

**ALCOHOL CONTENT:** 14% vol.

**SERVING TEMPERATURE:** 17 °C.

**SIZE:** 0,75 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO