



Barbera d'Asti

DOCG

Grapes:

100% Barbera, from its own vineyards.

Harvest:

The grapes are harvested by hand in boxes of 20 kg. in the last week of September.

Winemaking:

Stemmer-crushing of the grapes most intact possible addition of selected yeast *Saccharomyces cerevisiae*, long maceration on the skins facilitated by replacements and delastages. The alcoholic fermentation at 28-30 ° C.

Draining and separation of torchiati wine flower.

Conducting malolactic fermentation at a temperature of 20 ° C.

Spontaneous clarification and racking during the winter.

Bottling:

It takes place in the spring / summer following the harvest in Bordeaux bottles type "Ancient"

heavy 75 cl.

Characteristics:

Ruby red color with good intensity. Vinous, characteristic fruity.

Good structure in the mouth, soft warm and harmonious.

Analytical characteristics:

Alcohol 13,50% Vol.

Acidity tot. 5.70 g / l

Acidity vol. 0.30 g / l

PH 3.53

Sulfur tot. 80 mg. / Lt

Free sulfur 30 mg. / Lt.

Residual sugar <2 g / l

Serving suggestions:

Great wine suitable for salame, pasta dishes, roasts, stews, casseroles, game and cheese.

Serve at room temperature 16/18 ° C.

