



# *Barbera d'Asti* DOCG *Superior*

**Grapes:**

100% Barbera, from its own vineyards.

**Harvest:**

The grapes are thinned out in early August, harvested by hand in boxes of 20 kg. in the last week of September with careful selection of grapes.

**Winemaking:**

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

Draining and separation of torchiati wine flower.

Conducting malolactic fermentation at a temperature of 20 ° C in small French oak barrels.

Aging in oak barrels for a period of about 12 months.

Clarification and racking spontaneous during the winter.

**Bottling:**

Is performed in the second autumn after the harvest in Champagnotte bottle of 75 cl.

Aged in the bottle for at least 6 months.

**Characteristics:**

Deep ruby color. Vinous and fruity with pleasant notes of balsamic and sweet tobacco, on delicate mineral background.

Excellent structure and complex in the mouth, warm and harmonious.

Analytical characteristics:

Alcohol 15,00% Vol.

Acidity tot. 5,40 g / l

Acidity vol. 0,50g / l

PH 3.58

Sulfur tot. 90 mg. / Lt

Free sulfur 30 mg. / Lt.

Residual sugar approximately 2 g / l

**Serving suggestions:**

It fits game, fondue with truffles, braised beef, aged cheeses. Serve at room temperature 16/18 ° C in large glasses type ballon.



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