**BARBERA D’ASTI DOCG**

The Barbera d’Asti DOCG is a young red wine with spiced bouquet and soft taste. It is the perfect all course wine.

**VINEYARD**

**Grape varietal:** Barbera;

**Altitude:** 250 m above the sea level;

**Exposure:** south-east;

**Geological origin[[1]](#footnote-1):** Cessole Marls – arenaceous-marly alternations along with intercalations of marly limestones on the upper layers;

**Soil[[2]](#footnote-2):** fine and calcareous Typic Ustorthent, coming from the hillsides;

**Planting year:** 1960;

**Planting density:** 4,200 vine stocks/ha;

**Growing method:** trellis;

**Pruning method:** Guyot;

**Grape yield:** 9,000 Kg/ha;

**Wine yield:** 6,300 L/ha.

**VINIFICATION**

The Barbera grapes have to be harvested at the end of September.

Once at the winery, grapes are destemmed and crushed. Then, put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place. Alcoholic fermentation lasts about one week at a temperature of 27-29°C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbid and the clarification.

Eventually, ithe Barbera d’Asti DOCG is bottled and ready to be marketed.

**ORGANOLEPTIC PROFILE**

**Colour:** brilliant ruby red with purple reflexes;

**Bouquet:** fruity with hints of spieces;

**Taste:** good structure, moderate acidity and soft tannins.

**FOOD PAIRINGS**

To be enjoyed all over the meal.

**Serving temperature:** 18 °C

1. A.VV.Carta geologica d’Italia, scala 1:100.000; [↑](#footnote-ref-1)
2. IPLA, 2007. Carta dei Suoli del Piemonte, scala 1:250.000 [↑](#footnote-ref-2)