

BARBERA d'ASTI SUPERIORE

<p>PRODUCTION AREA:</p> <p>Piedmont Region - Nizza Monferrato in the Province of Asti 50% own vineyards, 50% Selected Subcontractors: Continental climate</p>
<p>SOIL Medium soil with predominantly calcareous clay with iron. (loam 44%, sand 32%, clay 24%)</p>
<p>VINEYARDS 100% Barbera Training system: simple guyot Exposition: south west / south est Plants per hectare: 3.800 / 4.000 Age of the vineyard: 20/25 years of average Average yield: 8000 kg of grapes per hectare</p>
<p>HARVEST: The grapes are manually picked in plastic cases of maximum 18 /20 kg. This avoids having green parts or leaves on the cases. Harvest depending on the vintage takes place between the 1st week of September and beginning of October.</p>
<p>WINEMAKING: The grapes are destemmed and crushed and directly pumped into vertical stainless-steel tanks. Primary alcoholic fermentation is carried in stainless steel temperature-controlled tanks. In the first 4 days pump overs are frequent to increase color extraction (4 or 5/day). Towards the end of the fermentation maximum 2 pump-overs /day. Maceration lasts for maximum 10/15 days. After separating the wine and the skins, malolactic fermentation is carried including medium toasted French oak 225 barriques, then maturation in stainless steel tank.</p>
<p>ELEVAGE: 40% of the wine then matures for 10 months in medium toast Allier French oak barriques 60% matures in temperature controlled stainless steel tanks. The selected wines are blended together, they rest for 4 months before being bottled.</p>
<p>TASTING NOTES This wine has a ruby red color with violet highlights. The nose is filled with dark fruit jam, prunes, licorice, blackberries, and vanilla. Excellent balance of acidity and sweet flavors, creating a solid structure and persistent finish.</p> <p>Pairing Perfect with pesto pasta, grilled meats, and pecorino cheese. Serve between 16-18° C / 60-64° F. Fine for serving shortly after opening.</p>