

Barbera d'Asti DOC¹

technical card

Grape variety: Barbera

Vineyards location: best cru of Mombercelli d'Asti and Costigliole d'Asti

Altitude: between 200 m and 300 m above sea level

Soil type: clay-chalky soil containing a high percentage of sand

Land exposure: south-west facing

Growth system: classic Guyot

Maximum grape outcome: nearly 8 tonnes per hectare

Vinification method: vinification takes place in stainless steel vats, using the floating hat technique, and grapes maceration lasts from 8 to 10 days. Fermentation temperature is kept under control and maintained at around 25°-27° C. Malolactic fermentation occurs at the end of the fermentation process and when racking has been completed.

Ageing: ageing process lasts 7 months. Wine is kept for 7 months in stainless steel vats and for 1 month in bottles to enhance an appropriate evolution of the product before launching it on the market.

Organoleptic characteristics: full-bodied wine with a fine slightly sour hint. Colour is intense ruby red. Aroma has a hint of wild berries and cherry. Taste is fresh, harmonious, very delicate but with an interesting sourness.

Alcoholic content: from 13,5 % to 14,5% vol, depending on the year.

Food pairings: good accompaniment to pasta dishes and not too elaborate meat dishes.

Longevity: from 3 to 5 years.



le formiche

¹ The abbreviation for Denominazione di Origine Controllata, or "controlled place name." This is Italy's designation for wine whose name, origin of grapes, grape varieties and other important factors are regulated by law. (from: http://en.wikipedia.org/wiki/Glossary_of_wine_terms)

