

## BARBERA D'ASTI DOCG - "ARDUINE"

### DRY RED WINE, APPELLATION OF CONTROLLED AND GUARANTEED ORIGIN



**GRAPES** Barbera 100%

**PRODUCTION** 70-80 quintals/hectare

#### AREA OF PRODUCTION

Moasca (AT) – a municipality near Canelli, particularly known for the cultivation of Barbera grapes

#### METHOD OF CULTIVATION

Low Guyot training  
Planted on a hill 200 meters above sea level  
**Gradient:** 20%  
**Terrain:** sandy-loam  
**Exposure:** southeast

#### VINIFICATION

The grapes are harvested as soon as they reach phenological maturity in order to obtain a fresh and not particularly complex wine. The grapes are gathered by hand, destalked and pressed, and then they are sent to temperature-controlled vats, where the alcoholic fermentation reaches about 24°C.

The desired color is obtained by separating the must from the skins and the must is added at the end of the alcoholic fermentation to continue directly with the malolactic fermentation.

The resulting wine is stored in cooled tanks to stabilize the product before bottling in the spring following the harvest as a table wine.

#### AGEING

At least three months in the bottle.

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Ruby red with violaceous hues.

**Bouquet:** fresh and fruity

**Taste:** simple and pleasant, medium bodied with marked tannins.

**ALCOHOLIC STRENGTH** 13.5% abv.

**RECOMMENDED WITH** entrées, white meats, medium-ripe cheeses

**SERVING TEMPERATURE** 18°C

**BOTTLES** 0.75l

#### STORAGE

Horizontal, in a cool dry place, away from light and vibration.