

BARBERA D'ASTI SUPERIORE DOCG - "BARBARIC"



DRY RED WINE, APPELLATION OF CONTROLLED AND GUARANTEED ORIGIN

GRAPES Barbera 100%

PRODUCTION 70-80 quintals/hectare

AREA OF PRODUCTION

The grapes destined for the production of this wine come from the sunniest vineyards in the red soils of the area of Moasca (AT).

METHOD OF CULTIVATION

Low Guyot training

Planted on a hill 300 meters above sea level

Gradient: 30%

Terrain: mainly clay soil

Exposure: south

VINIFICATION

Following a rigorous thinning out prior to the harvest, in order to limit the production and considerably raise the quality, the grapes are gathered by hand and taken to the cellars in baskets, where they are immediately destalked, pressed and stored in temperature-controlled vats.

To encourage the fermentation process and ensure that the oenologically valuable polyphenols are extracted, the fermentation is programmed to 28°-29°C throughout the process.

AGEING

During the spring following the harvest, the product is stored in small barrels of French oak (barriques) in which the malolactic fermentation occurs spontaneously and where it is aged for a further twelve months.

The exchange of oxygen through the wood encourages the polymerization of the tannins, making the wine full bodied and increasing the structure of the wine, improving the organoleptic characteristics and the keeping qualities.

Following bottling, the wine is kept in the bottle for a further eight months before it is offered for sale.

ORGANOLEPTIC CHARACTERISTICS

Color: Ruby red with orange hues

Bouquet: Very complex, spicy with well-defined woodland fruit notes and a woody aftertaste.

Taste: tannic, well structured, sapid and very persistent.

ALCOHOLIC STRENGTH 14,5 % abv.

RECOMMENDED WITH game, red meats, ripened cheeses

SERVING TEMPERATURE room temperature (18°C – 20°C)

BOTTLES 0.75l / Magnum 1.5l

STORAGE

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