

BARBERA D'ASTI SUPERIORE DOCG - "BLINCIN"



DRY RED WINE, APPELLATION OF CONTROLLED AND GUARANTEED ORIGIN

GRAPES Barbera 100%

PRODUCTION 60 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). In particular, the vines used to produce Blincin were planted in 1935 (vines planted by Nonno Aurelio).

METHOD OF CULTIVATION

Low Guyot training
Planted on a hill 300 meters above sea level

Gradient: 35%

Terrain: clay loam

Exposure: south

VINIFICATION

The age of the vines guarantees low production and allows us to obtain high quality.

The grapes are gathered by hand, taken to the cellars directly in the baskets and pressed after further selection on the conveyor belt. They are then sent to the fermenting tanks for the alcoholic fermentation.

To encourage this procedure and to ensure that the oenologically valuable polyphenols are extracted, the temperature is kept constantly at 28°C – 30°C throughout the process, with 5 – 6 pumpovers per day.

After alcoholic fermentation, the wine continues to ferment with its skins for a short period, in order to guarantee the highest possible level of polyphenols (anthocyanins and tannins) in the final product.

AGEING

This type of Barbera leaves the cellar after two years. It has been stored in steel vats and aged in wooden barrels for about one year. This process makes it possible to leave the wine's typical aromas unaltered, maintaining the organoleptic qualities given by the particular terrain in which the vines grow. This is a wine for Barbera connoisseurs

ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red with garnet hues that evolve as the wine ages.

Bouquet: very intense, full-bodied with strong spicy aromas; it tends to become ethereal after lengthy ageing.

Taste: ample, very full, sapid, with the right quantity of tannins 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