BARBERA D'ASTI
D.O.C.G.

SUPERIORE

Vine variety: 100% Barbera
Production: 5000 bottiglie all'anno
Yield per hectare: 50 hl/ha



Vineyard

Geographical location
Castagnole delle Lanze (Province of Asti)
Soil type
Chalky
Vine growing method
Guyot, (vine growing method)
Average vine age
30-40 years
Average altitude and exposure
260 m a.s.l., East, South, West
Special features
Application of integrated pest management and planting density 4,500 vines/ha
Harvest time
Third ten days of September, first ten days of October

Winemaking and aging

Cellar
Tenuta San Mauro - Castagnole delle Lanze (Province of Asti)
Fermentation and Maceration
20 days in temperature-controlled steel tanks
Aging
In barrels - Tonneaux - In oak barriques for 12 months
Bottling
Bottle aging for 6 months prior to release
Peculiarities
No filtering or clarifying process before bottling
Availability
2 years after harvest time

Wine description

Colour
Ruby red with purple shades
Bouquet
Red fruit with intense scents of wild berries and scents resulting from the medium toast oak barrels, thus enriching its olfactory range
Palate
Persuasive, with a persistent body with delicate acidity level bringing a fresh take
Evolution
15 - 20 years
Pairings
Elaborate red and white meat, wild game and rich first courses
Serving temperature
17°-18°C
Recommended glass
Ballon

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