

The Barbera Wines

Our firm has got very old Barbera-variety vineyards, which date back to the period prior to the Second World War. These vineyards have a special planting system, with very close plants and an extraordinary sun exposure. Grapes coming from "Vigne Vecchie" are the richest in sugar-content and they keep a high quality standard even in bad vintages. Grapes are chosen on the basis of their ripening.

They are harvested and kept in boxes of 20 kilos each. These selected grapes are pressed under the supervision of our firm's managers. Our vine-growers must empty the boxes one at a time in a small wine-press. The fermentation is done through vertical Winemaking-machines at controlled temperature. The drawing process starts after 10 days of fermentation. The wine is then transferred in small oak barrels (225 litres/each) for a period of time that changes according to the vintage and the wine's characteristics. Its evolution is carefully supervised through monthly checks, until it is judged ready for bottling. It is a bright wine, ruby-red coloured with light-orange overtones. Its bouquet is strong, ethereal, spicy and slightly "boisé" (woody flavour). It is a full-bodied wine, soft and long-lasting, with light and sweet tannins.



Vigne Vecchie

• Barbera d'Asti DOCG Superiore - 750 ml •



Varietal	Barbera 100%
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable tanks for about 10 days.
Ageing process	12 months in small French oak barrels (225ltr)
Alcohol	14% by Vol. *
Garde probable	over 10 years*
Serving Temperature	18° C.
Food pairings	Tasty first courses with meat or mushroomsauces. It goes well with red meats and game. It is also suitable with matured, spicy and herb cheeses.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

