



MYSTERIUM

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

This Barbera is produced from the oldest vines on the estate, with medium to late harvesting and fining in Allier oak barrels. It perfectly reflects both the characteristics of the grape (with its power, fruitiness, freshness and crispness) and those of the terroir (with its finesse, mineral aromatic complexity and harmonious tannins), to which it has acclimatised perfectly.

Intense red colour, with highlights between purple and black; full, intense aromas with generous notes of cherry, earth and alluring oaky notes. On the palate it is warm, full, with the right balance of tannins and an excellent, long aromatic finish. Excellent for laying down. Serve at 18°-20°C.

Appellation

Barbera D'Asti D.O.C.G. Superiore

Vintage

2016

Production Area

Montemagno (Asti) - Monferrato
Variety: 100% Barbera

Quantity produced

N° 9.620

Soil / Vineyard

Calcareous clay with slightly silty marls and alkaline pH with considerable water retention. Age of the vineyard: 70-80 years, Guyot training, facing south.

Vinification / Ageing

Crushing-destemming with floating-cap fermentation and frequent pumping over. The fermentation vessel makes use of the natural motion of the fermentation gases to continuously move the marc and delicately extract the aromas, without oxidising the natural fruity sensations of the grape. Fermentation for about 20 days, followed by ageing in small and medium-sized wooden barriques and tonneaux, and lastly in large 25 hl barrels for over 12 months.

Colours / Highlights

Intense, brilliant red, with highlights of purple and black.

Fragrance

Generous and intense, with light touches of vanilla, liquorice, eucalyptus, ancient spices, black pepper, cherries and wild berries.

Palate

Warm, full, balanced tannins and an excellent, long-lasting aromatic finish. Always maintains its unique silky-smooth elegance.

Analytical data

Overall alcohol content: 15% vol.

Total acidity: 7,1 g/l

PH: 3,3

Residual sugar: 1 g/l

Total dry extract: 31,4 g/l

Sulphur Dioxide's rate

VALORITALIA awarded by the ACCREDIA certification body, attesting to a total of 97 mg/l SO₂.





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Monferrato is a land of historical autochthonous and international vines – from Ruché to Barbera d'Asti Superiore, to Grignolino and Syrah – that create some of the most renowned red wines in Italy. In our cellar, where we mature the fruits of the vine with consummate skill, we proudly display the crowns and medals, bunches of grapes and stars that are the fruits of the numerous prizes awarded to our labels.

This recognition of the quality of our red wines, in the region of the great reds, is a source of pride for us and an inspiration to continue pursuing the finest quality in our vineyards and in our cellar.

2019



2018



2017

