

ESPRIT DU VIN

'An occasion for every wine'

BARBERA D'ASTI LA VIGNA VECCHIA DOCG



Winemaker's Notes

The grapes are collected in containers and crushed, while trying to keep the fruit as uncontaminated as possible. This is followed by fermentation of sugars in steel vats at a temperature of 28-30°C. Removal from the vats takes place after the sugar has been converted. After two rackings it goes on to malolactic fermentation. Then it is aged for at least one year in 50 hl oak barrels and partly in second wine barriques. Final ageing occurs in the bottle for six months before it is released.

Description

This is a medium and long ageing wine. The intense ruby colour acquires light garnet undertones with ageing. Immediate typicity of Barbera on the nose with a slight spiciness. Pleasantly full with a harmonious flavour.

Serving Suggestion

Excellent with traditional entrées, white and red meats and medium aged cheeses.

Spec Sheet

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| Vineyard | Castelnuovo Belbo Piedmont |
| Varietal | Barbera 100% |
| Appellation | Barbera d'Asti DOCG |
| Vintage | 2013 |
| Body | Medium |
| Alcohol % | 13.5% |