



Barbera d'Asti DOCG



Classification:	Barbera d'Asti DOCG
Name:	Barbera d'Asti
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Barbera 100%
Vine density:	6000 per hectare
Vine age:	8 - 10 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	9000 kg per hectare
Annual Production:	30000 bottles
Vinification:	Manual harvest at the end of September. Soft pressing of the grapes, followed by fermentation with the skins for 7-8 days in vessels with temperature control
Aging:	in inox steel vessels at controlled temperature for 8 to 9 months
Color:	intense ruby red, tends to acquire brownish hues with aging
Bouquet:	intense bouquet when young, with pronounced spicy notes
Palate:	pronounced cherry and plum, with aging acquires notes of rich marmelades; a full and harmonious wine.
Alcohol content:	13°
Serve at:	16-18° C
Aging potential:	3 - 5 anni
Food pairings:	This wine is ideal for daily enjoyment and can accompany almost any dish. Versatile, it matched well with both Piemontese specialities, Italian dishes in general, and much more.