



Martinette Barbera d'Asti DOC Superiore



Classification:	Barbera d'Asti DOC Superiore
Name:	Martinette
Origins of the name:	Martinette is the name of one of our oldest Barbera vineyards. Due to its location and microclimate, it is extremely suitable for the production of the barbera grapes.
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:	40 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	8500 kg per hectare
Annual Production:	20-25000 bottles
Vinification:	Thinning of the grapes at the end of July. Harvest at the end of September: only the best bunches are selected and collected into wooden crates. Then grapes are gently pressed. Follows fermentation: 7-8 days.
Aging:	in barriques for 12 months
Color:	intense ruby-red
Bouquet:	fresh cherry and raspberry, spices
Palate:	sweet and plummy fruit with an impressive vigor, length, and freshness.
Alcohol content:	14°
Serve at:	18-20°C, in large and generous wine glasses
Aging potential:	8 - 10 years
Food pairings:	Its versatility allows this wine to accompany an entire multi-course meal: appetizers such as cured meats, hearty pasta, rich seconds of red or white meat, and cheese platter.
Reviews:	85/100 Veronelli's Guide; 15/20 L'Espresso's Guide; 1 Glass Gambero Rosso; Silver Medal 2007 SMV Canada