



#### WINEMAKING PHILOSOPHY

The average altitude of 250 metres, the traditional vine training technique, and management of the vineyards to obtain low yields allow the production of a wine with surprising characteristics and personality.

Vinification is traditional, with maceration on skins for 10 days, at a temperature of 25-28 °C.

Malolactic fermentation takes place immediately after alcoholic fermentation and is followed by a period of bottle ageing to enhance the wine's characteristics and exceptional smoothness.

#### TASTING NOTES

**Colour:** ruby red shading to purple

**Bouquet:** opulent and complex, with blueberry and violet notes

**Palate:** dry, with rich and deep flavours, such as cherry and licorice. Silky texture remarkable for such a young Barbera

#### STATISTICAL INFORMATION

**Grape variety:** Barbera

**Alcohol:** 13.50 % vol.

**Appellation:** Barbera d'Asti DOCG

**Ageing:** Minimum 3 months on the lees in steel vats

**Growing Region:** Monferrato

