

VIGNETI DELLA
VALSARMASSA

BARBERA D'ASTI SUPERIORE

Grape variety:

Barbera

Winemaking process:

fermentation in inox-steel vats for about 15 days at max. temperature of 30/32°C. During maceration, the must is pumped over the cap several times (up to 12 times a day during the period of maximum extraction).

Refining:

after malo-lactic fermentation, the must is transferred in 16.5-hl French oak casks for 18 months, in bottle for 6 months.

Organoleptic characteristics:

deep ruby-red, the scent reveals cherry, liquorice and eucalyptus notes. The flavour is well-bodied and balanced, with an evident and typical acid feature and an outstanding and long-lingering after-taste.

Its a modern and traditional produce at the same time.

Serve with:

richly seasoned first-courses, excellent with butter-and-sage agnolotti.



Obtained from an old vineyard and a recently planted one with ideal exposure in Vaglio Serra, at the core of Barbera d'Asti traditional production area.



Grape variety: Barbera

Grapes origin:

Vaglio Serra -
Val Sarmassa Nature Reserve
"La Ru"

Vineyards:

"Bricco Castellaro"

area: 1.7 hectares, vines/ha 5600

exposure: south

year of planting: 2000

"Scudo Vigna Vecchia"

area: 0.9 hectares, vines/ha 7500

exposure: south-west

year of planting: 1955

Yield: approx. 6 t/ha, 40 hl/ha

Soils: sandy

sand 77%, silt 17%, clay 6%