

Runc

BARBERA D'ASTI DOCG



IN THE VINEYARD

Appellation	Barbera d'Asti Docg
Grape Variety	100% Barbera
Vineyard	Runc, underneath the vinification cellar
Size and town	1.14 ha; Coazzolo
Soil	Substrate of clay, calcareous marl, blue marl and tuff
Average age of the vines	45 years
Exposure and altitude	South/South-West; 300 meters
Yield per hectare	90 q /ha
Density (vines/ha).....	5,500
Training system	Guyot
Protecting methods	Integrated pest management
Fertilizer.....	Natural manure
Weeding	Mechanical
Harvesting	Hand selected in crates

IN THE CELLAR

Vinification.....	Maceration and fermentation from 10 to 15 days in steel tanks at a controlled temperature
Aging	4 months in steel tanks and 3 months in the bottle

TASTING NOTES

Ruby red in color with hints of violet. Intense and rich on the nose, it opens with floreal scents of iris and rose, just to burst into undergrowth, raspberry and plum. On the palate it feels coating, warm and round.

FOOD PAIRING

This wine is versatile and goes well with cold cuts, savory pasta with minced meat, stews of meat or game.
Serving temperature: 16-18 °C.



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