

Wine:

Barbera d'Asti D.O.C.G. La Vinvèra.

Grape variety:

Barbera.

Soil:

clayey calcareous.

Average height:

270 m above sea level.

Exposure:

south.

Position:

hilly.

Vineyard type:

espalier.

Pruning system:

guyot.

Understocks density:

6000/Ha.

Vineyard plantation year:

1970.

Grapes ripening time:

end of September.

Wine-making process:

fermentation on the skins for 8-10 days, ageing in stainless steel tanks for 6 months and in bottles for 6 months.

Alcohol content:

13,5%.

Acidity:

6‰.

Colour:

ruby red with violet highlights.

Nose:

scent of blueberry and cherry.

Taste:

fresh fruity, but full-bodied at the same time.

Pairings:

starters, meat and cheese.

Serving temperature:

18°C.