



## **BARBERA D'ASTI SUPERIORE DOCG CASTAGNASSA**

The vineyards with more than thirty years located in high hills of village Castagnassa of Rocchetta Tanaro produce the grapes for the Barbera d'Asti Superiore DOCG Castagnassa, grapes harvested only in exceptional vintages, late October and choosing with care the best grapes; the particular value of this Barbera educates the palate to the culture of drinking. The color is intense ruby red until assuming elegant garnet with aging; its aroma is reminiscent of the aroma of ripe red fruit tending to vanilla. It tastes very persistent dry, soft and palatable.

The Barbera d'Asti Superiore DOCG Castagnassa is an exquisite wine from red meat roasts and noble game, white meat, truffle dishes and aged cheeses. It is recommended to decant two hours in the decanter before serving at 18-20 ° C.

### **Vineyards**

Vine: Barbera

Vineyards in Castagnassa village near Rocchetta Tanaro, altitude (210 meters asl, vines orientation Sud-Est and pruning Guyot system, with 6-8 buds per vine

Vine number / hectare: 4500

Grape / hectare: 50-60 quintals

Years plantation: 1970/1990

### **Winemaking**

The wine is made in small stainless steel tanks, with the constant temperature control and programming of replacements. The wine flower, separated from the skins, is put to rest for 12 months in wood, while the sale starts at 12 months after bottling.

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