



BARBERA D'ASTI D.O.C.G. "MARICCA"

On the hill Maricca, the barbera oldest vineyards in Rocchetta Tanaro, we thin grapes in the vineyard and make grape harvest in autumn. We obtain a sensational sample of Barbera to drink throughout the meal, as a wine of yesteryear.

Barbera d'Asti D.O.C.G. Maricca is a wine of purplish red color and very concentrated, the nose is powerful in its flavour of rose and violet, in the mouth it is soft, full-bodied, elegant and velvety.

Uncork one hour before drinking and pour straight from the bottle at a temperature of 18-20 ° C.

Vineyards

Vine: Barbera

Vineyards in Maricca hill, in Rocchetta Tanaro, altitude (210 meters asl, vines orientation Sud-Ovest and pruning Guyot system, with 6-8 buds per vine

Vine number / hectare: 4500

Grape / hectare: 60-70 quintals

Years plantation: 1970/1990

Winemaking

Winemaking of Barbera d'Asti D.O.C.G. Maricca is done in steel, by soaking the skins in contact with the juice for about 8 days, stabilizing the wine cold. It is then bottled in the months of May-June

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