



## **BARBERA D'ASTI D.O.C.G.**

### ***"REBARBA"***



We select our grapes from the best vineyards in the municipality of Rocchetta Tanaro.

Ruby red wine with deep and winy fragrance.

In its first months of life, it highlights fruity and harmonic sensations, especially presenting hints of cherries and blackberries.

You can uncork and pour directly from the bottle, at a temperature of 18-20° C.

#### **Vineyards**

Vine variety: Barbera

Vineyards placed in the municipality of Rocchetta Tanaro, located between 200 and 230 meters above sea level, south-west exposure and pruning Guyot, that is 7-9 buds per vine

Number of stumps / Ha: 4500

Quantity of grapes / Ha: 70-90 q / Ha.

Years of planting: 1990/2000

#### **Vinification**

Our "Rebarba" Barbera d'Asti D.O.C.G. 2016 is vinified in steel and purity, with temperature control during the fermentation and the peels are allowed to soak in contact with the must for about 8 days.

#### **Harmonisation**

Now the wine can be aged according to the method designed by Master Vessicchio and named FreMAN (FREquencies and Music hARmonic-Natural). The new supramolecular aggregations induced by this treatment are found as product enhancer in several aspects, including that of digestibility.

The variations caused by this innovative condition are showed by ultraviolet spectrophotometric examinations, that compare pre- and post-treatment samples.

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