



## CASASCARPA

Barbera d'Asti DOC

2022



**GRAPE VARIETY:** Barbera  
**MUNICIPALITY:** Acqui Terme  
**AREA:** 5 hectares  
**EXPOSURE:** East  
**COORDINATES:** 44.704848, 8.419151  
**ALTITUDE:** 380 m above sea level  
**YEAR OF PLANTING:** 2005  
**SOIL:** medium clayey soils with sandy components in the highest part of the vineyard  
**HARVEST:** The grapes were hand-picked on 29 September 2022; production was 45,000 kg with a yield of 90 quintals per hectare.



**VINIFICATION:** Vinification involved maceration on the skins for 12 days in steel tanks, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking was carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 12 months before bottling.



**ANALYTICAL DATA**  
**ALCOHOL VOL.:** 14,0%  
**TOTAL ACIDITY:** g/L 6,2 **PH:** 3.4  
**SUGARS:** < 0.5 g/L  
**EXTRACT:** 28,3 g/L



**TASTING NOTES**  
**COLOUR:** Wonderfully deep ruby red  
**BOUQUET:** red berries with notes of marasca cherry, plum and a slight herbaceous hint.  
**TASTE:** medium body, good freshness, moderately tannic.  
**PAIRINGS:** Mixed antipasti, grilled vegetables, tajarin with meat ragù.



**LONGEVITY:** over 10 years  
**TYPE OF BOTTLE:** Bordeaux  
**FORMATS:** 0.75 L – 1.5 L  
In the 2022 vintage, 42,000 bottles and 500 magnums were produced