

## BARBERA D'ASTI DOCG

### Costacasareggio

Denominazione	Barbera d'Asti
Varietal	Barbera
Pruning method	Guyot
Yield/ha	6 tons
Vinification	Slightly late harvest, soft crushing, fermentation with the marc for 18-20 days at a controlled temperature of 25-26°C in soft system vinificators, hot post-maceration for 3 days at 38-40°C
Aging	6 months in steel tanks, 12 months in bottle
Alcol	15,5%

The grapes come from the 'Casareggio' Cru in the north of Agliano Terme. A south-west facing hill, from which we pick the first 25 rows from the top of the vineyard. After a light crushing, the grapes ferment in steel vats for a total of about 20 days, with post-maceration under heat, which helps us to extract the tannin from the grape seeds and skins. We thus obtain a full-bodied, austere Barbera with a long persistence in the mouth.

