

BARBERA D'ASTI DOCG

La Padrona

Denominazione	Barbera d'Asti docg
Varietal	Barbera
Vineyard	2 ha, south-southwest position
Soil	<i>Sabbie astiane</i> , consisting of clayey-calcareous marls of marine sedimentary origin, with a good presence of silt and sand, rich in trace elements, particularly magnesium
Pruning method	Guyot
Yield/ha	8 tons
Vinification	Soft crushing, fermentation with the marc for 8-10 days at a controlled temperature of 25-26°C in soft system steel tank
Aging	6 months in steel tanks, 6 months in bottle
Alcohol	15%

The 'La Padrona' vineyard is one of the three vineyards where Tirello Pilade (a historic lawyer from Agliano Terme) produced grapes in the early 1900s. In the 1950s it was replanted and is still used today to produce our Barbera d'Asti docg. A fresh, fruity Barbera, suitable for a multitude of dishes and occasions.

