



## BARBERA D'ASTI DOCG "DESOLINA"



**GRAPE VARIETY AND VINEYARDS** produced with 100% Barbera grapes from their own vineyards. Depending on the season's weather, harvest period is usually around mid-end of September, and the process is performed by hand and strict quality control.

**SOIL** Soil is clayey-calcareous with south-eastern exposure. Cultivation method Guyot.

### WINEMAKING

After soft de-stemming of the grapes, fermentation takes place in temperature controlled stainless steel tanks at 26°C for 8-10 days, with 2-5 soft showers/remixing per day. Subsequent decanting always takes place in stainless steel tanks with an aging of 4-6 months. The wine bottled the following summer remains a few months in the cellar, in the bottle, lying down for the perfect refinement.

### TASTING NOTES

It is the classic Barbera from Asti; its color is ruby red with slightly violet reflections. Rich and persistent bouquet, with sensations of red fruits and violets. The palate is ripe and firm, with a tannic nuance and good acidity. Long and vibrant finish. Balanced, fragrant, very drinkable. Accompanies pasta dishes, main courses of white or red meat, cheeses and cured meats.

**SERVING TEMPERATURE** 15-17°C. (59-64F)

*Desolina is the name of Michael's mother, a strong woman, nicknamed by everyone "La Generala" (The General), but I must add "sweetheart", because she was the sweetest and strongest woman I ever met: "there was no challenge big enough, there was nothing you couldn't do, if you work hard enough, you will get what you want".*