



BARBERA D'ASTI DOCG

Barbera is the most typical red wine from Astigiano. This wine, although it's linked with peasant traditions, has been able to innovate in order to meet different needs and tastes. Known for its vine strength and productivity, it's easily recognisable thanks to its bunch density and its leaves, which turn red in autumn, brightening the surrounding hills. It's a wine famous for its strength and productivity. It's a product which is constantly evolving.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south.

Grape: Barbera

Date of harvest: manual harvesting, usually performed in the last ten days of September, based on best ripeness level.

Year of planting: 1970, 2010

Training system: gujet

Soil type: Sant'Agata Fossili Marls, calcareous soil

Yields for hectare: 9 t

AT THE WINERY

Winemaking: initial destemming and crushing, followed by the traditional winemaking of the Barbera grapes: maceration for 8/10 days, strictly controlled alcoholic fermentation ended with devatting and malolactic fermentation. To conclude the process, racking and storage until bottling.

Ageing: no

Bottling period: in the end of the spring that follows the harvest

Bottle ageing: 3 months

Size: 0,75 l

TASTING NOTES

Ruby red colour with purple red reflexes. Airy fruity notes of wild strawberries and currant. Soft, enveloping taste, endowed with a perfectly balanced acidity and an emphatic but not overwhelming tannin, persistent finish.

Food pairing: it's suited throughout the meal, especially with dishes from Piedmontese tradition.

Serving temperature: 18°



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