

"I FRATELLI" BARBERA DI ASTI SUPERIORE

Costigliole di Asti, Italy | Vintage 2016

Grape variety: 100 % Barbera
Production: 1700 bottles

Vineyard:

Location : Bionzo, Costigliole d'Asti, Italy
Special: South west exposure, old vines
Soil type: Calcareous clay
Age of vines: 60 years
Training system: Guyot
Average altitude: 300 meters above sea level
Vineyard size: 0.8 ha
Farming: Sustainable, limited use of pesticides, no herbicides used

Winemaking:

Time of harvest: End September
Cellar: Az. Agricola Qimisola, Bionzo
Fermentation: Alcoholic (12 days) and malo-lactic fermentations in stainless steel tanks
Aging: 20 months in used medium toast French oak barrels. Transfer to stainless steel vats for 1 months before bottling
Bottling: August 2018, aging in bottle for an additional 6 months
Release: March 2019

Wine Notes:

Color: Intense ruby red
Bouquet: Aromas of red berries, cherry and raspberry, and hints of spices
Taste: Full bodied with fruity acidity and a balanced silky texture
Evolution: 10-15 years
Alcohol /pH level: 14.9%/3.3
Acidity/Sugar content: 6.8/3.4 grams per liter
Serving temperature: 18-20 Celsius
Food Pairings: Great for drinking on its own. Or to accompany cured meats, hearty pasta dishes, red or white meat mains and cheeses.



Taste Characteristics

