



La Mignolina, Barbera d'Asti DOCG Superiore *A fresh & fruity wine with red berry aromas*



Denomination:	Barbera d'Asti DOCG Superiore
Vintage:	2021
Grape variety:	100 % Barbera
Production:	440 bottles
Average yield per ha:	3500 kgs
First vintage:	~1960, 2015 as Qimisola
Vineyard:	
Location :	Bionzo, Costigliole d'Asti
Special characteristics:	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:	Organic in conversion, no herbicides or pesticides used
Winemaking process:	
Time of harvest:	October 4 th 2021
Cellar:	Az. Agricola Qimisola, Bionzo
Fermentation:	Alcoholic (13 days) and malo-lactic fermentations in stainless steel tanks
Aging:	20 months in stainless steel vats
Bottling :	September 7 th 2023
Release:	June 2024
Wine description:	
Color:	Intense ruby red
Bouquet:	Aromas of blueberry with fresh cherry and raspberry, spices
Taste:	Fruity acidity and a balanced silky texture
Evolution:	0-5 years
Bottle sizes:	75 cl
Alcohol content/pH level	15.6%/3.45
Total acidity/Sugar content:	6.2/4.1 grams per liter
Serving temperature:	16-18 Celsius
Recommended glass:	Syrah/Shiraz type
Food Pairings:	The versatility allows this wine to accompany an entire multi-course meal with fx. cured meats, hearty pasta dishes, red or white meat mains and cheeses.