

BARBERA D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha
Green Status: sustainable
Soil composition: Astiane sands
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North-East, South-East
Vines age: 5-40 years
Harvest time: early September
First vintage: 2021
Production: 7,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks
Length: 7 days
Temperature: 75 °F

Maceration

Technique: cold soaking at the beginning and classic maceration after the fermentation

Length: 15 days

Malolactic fermentation: no

Aging

Container: 50hl barrels
Wood: Austrian oak
Length: 1 month
In bottle: 1 year



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0.6 g/l
Acidity: 6.35 g/l
Dry extract: 28.9 g/l



FOOD PAIRINGS

Excellent with cold cuts, lard focaccia, and grilled meats.



TASTING NOTE

Intense ruby-red color.
A wine that showcases the more lively side of the terroir, with an agile body and a fruity texture that emphasizes tension rather than excessive power. On the nose, it releases vinous notes and decisive hints of just-ripe berries.
The balance of fruit, excellent acidity, and final sapidity give the wine a succulent drinkability and versatility that suits various occasions.

PRODUCER PROFILE

Estate owned by: Garesio family
Winemaker: Gianluca Colombo
Total land under vine: 25 ha
Winery production: 90,000 bts
Region: Piedmont (Italy)

