

BASSINA

BARBERA D'ASTI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: 38% clay, 34% marl, 28% sand
Training method: Guyot
Elevation: 1,049 ft a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: South-West
Vines age: 20 years
Harvest time: end of September
First vintage: 1986
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Barbera
Fermentation

Container: stainless steel tanks
Length: 10-12 days
Temperature: 75 °F

Maceration

Technique: on the skins, with 2-3 pumpings over a day
Length: 10-12 days

Aging

Container: concrete vats
Length: 9 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0 g/l
Acidity: 5.95 g/l
Dry extract: 30 g/l



FOOD PAIRINGS

Ideal with appetizers, pasta, risotto, red and white meats, and cheese. Thanks to its delicate tannins, it also pairs well with simple fish dishes.



TASTING NOTE

Garnet red with delicate purple reflections. It has an intense, fresh nose of red-fruit aromas and balsamic notes. On the palate, it is dry, full-bodied, and harmonious, with a long, fruity, aromatic finish.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)

