

GARESIO

BARBERA D'ASTI DOCG

TASTING NOTE



Intense ruby red colour. A wine that shows the more jovial side of the terroir; an agile body and a fruity texture that aims at tension and never to excess power. On the nose releases vinous notes and decisive hints of berries that are just ripe. The balance of fruit, the excellent acidity and the final sapidity give the wine succulent drinkability and an aptitude devoted to versatility.




GARESIO



FOOD PAIRINGS

merenda sinoira , cold cuts, lard focaccia, grilled meat.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Gavelli

Vineyard size: 4 Ha

Green status: Sustainable

Soil composition: Astiane sands

Training method: Guyot

Elevation: 250 m a.s.l.

Vines/nectare: 4,000 Vines/Ha

Exposure: North-east – East – South-East

Year vineyard planted: 1984 AND SOME 2018

Harvest time: Early september

First vintage: 2021

Production: 7.000

WINEMAKING & AGING



Varietal composition: Barbera

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 7 days

Fermentation Temperature: 24°

Maceration technoque: Cold soaking at the begging and classic maceration after the fermentation

Length of maceration: 15 days

Malolactic fermentation: Done

Type of aging container: Large oak Barrel

Size of aging container: 50 HL

Length of aging before bottling: 3 month

Length of bottle aging: 1 year

Type of oak: Austrian oak



TECNICAL DATA

Alcohol: 13.92 %

Residual sugar: 0.6 g/L

Acidity: 6.35 g/L

Dry extract: 28.9 g/L



PRODUCER PROFILE

Estate owned by: Garesio Family

Winemaker: Gian Luca Colombo e Federico Zagami

Total land under vine: 25 Ha

Winery production: 90,000 bts

Region: Piedmont



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