



VIGNETI DELLA VAL SARMASSA BARBERA D'ASTI SUPERIORE D.O.C.G.

Classification: Barbera D'Asti D.O.C.G.

Variety: 100% Barbera

Provenance: Bricco Castellaro and Scudo Vigna Vecchia vineyards in Vaglio Serra, Val Sarmassa Nature Reserve "La Ru"

Exposure: South-west.

Extension: 2.6 ha.

Density: 6200 vines/hectare

Yield/ha: 50 quintals/hectare

Vinification and maturing: in inox-steel vats for about 15 days at max. temperature of 30/32°C. During maceration, the must is pumped over the cap several times (up to 12 times a day during the period of maximum extraction).

Refinement: refining is after malo-lactic fermentation, the must is transferred in 16.5-hl French oak casks for 18 months, in bottle for 6 months.

Production: 15.000 bottles

Organoleptic characteristics: deep ruby-red, the scent reveals cherry, licorice and eucalyptus notes. The flavor is well-bodied and balanced, with an evident and typical acid feature and an outstanding and long-lingering after-taste. Its a modern and traditional produce at the same time.

Serve with: richly seasoned first-courses, excellent with butter-and-sage agnolotti.

Serving temperature: 64°F-68°F

