



CALA DELLE MANDRIE BARBERA D'ASTI SUPERIORE D.O.C.G.

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

Variety: 100% Barbera.

Provenance: Giribaldi Vineyard in Calamandrana, Regione San Vito (Asti).

Exposure: South East.

Soils: sand 40%, silt 42%, clay 18%.

Extension: 1.6 hectares.

Density: 5,600 vines/hectare.

Yield/ha: 50 quintals/hectare.

Vinification and maturing: Fermentation in inox-steel vats for about 18 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). After racking, the must is transferred in 500-liter French oak tonneaux, where malo-lactic fermentation takes place. Refining takes place in 500-liter French oak tonneaux for 18 months; in the bottle for 10 months.

Production: 8,000 bottles

Organoleptic characteristics: Dense ruby-red and violet-hued, it unveils intense ripe cherry, plum and blackberry notes to the nose. The flavour is rich, full-bodied, with balanced acidity and long-lingering after-taste.

Serve with: braised meats, meat dishes, roasts, stews, game and matured cheeses.

Serving temperature: 55°F



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