



Barbera d'Asti D.O.C. Vinchio

Variety

100% Barbera

Vineyard

Location: Vinchio d'Asti, Plot 7, Sub-plots 275, 278, 276, 288

Characteristics: 250 meters above sea level, southern exposure, 2.3 x 0.8 meters spacing, 5,300 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 60 years

Size: 1 hectare

Yield: 70 quintals/hectare

Harvesting period

Last 10 days of September

Production

6,000 bottles

Vinification

Selection of grapes in the vineyard through manual harvesting, fermentation and maceration for about 15 days in stainless-steel containers, followed by malolactic fermentation in November.

Maturing

60% aged in 50-hectoliter French oak barrels, 40% in small 225-liter barrels. Ageing for 18 months, blending in spring and bottling in summer.

Sensory characteristics

Intense ruby-red color, over time taking on elegant garnet tinges; intensely vinous bouquet, a characteristic which becomes gamey with ageing. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character.

