



## Barbera d'Asti DOCG Superiore

*Dai propri vigneti storici del Comune di Vinchio d'Asti*

### 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; red fruits, bitter cacao and coffee bouquet, which becomes spicy and gamey with ageing, a characteristic of the sandy and calcareous soil of Vinchio. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character.

### Notes

*Nel 1819 Gian Secondo De Canis, nella sua Corografia Astigiana, individua per la prima volta un'area di elezione della Barbera in questo territorio, tra*

