

BARBERA D'ASTI

D.O.C.G.

ORGANIC WINE



The winery path towards increasing attention to environmental sustainability is marked as its latest act by the release of this certified organic wine. This is the first step of a project to turn the younger vineyards from conventional to organic management, that the winery wants to develop quickly, while for the older vineyards it is mostly a matter of certifying the existing ones, given that the management is already organic.

GRAPE: Barbera.

SOIL: Sandy with a clay, calcareous marl.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 4500 vines per hectare.

HARVEST: The harvest occurs in the morning in order to deliver the grapes in the afternoon, so they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking of the grapes, the must is sent to temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 7 days at a constant temperature of 25/26 °C to help developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin.

AGEING: The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant temperature of 18°C. This wine is aged in cement tanks for about 6 months and during summer in stainless steel temperature-controlled tanks at 15 °C before bottling, followed by 3 months of bottling ageing.

TASTING NOTES

It has a ruby red colour with purple hues, typical aromas, slightly aromatic with hints of mature red fruits. On the palate, the wine is savoury, well balanced, persistent with velvety tannins.

PAIRINGS: Perfect with red meats, tagliatelle with mushrooms, fresh raw milk cheeses. Among the Piedmontese dishes, it worths to try with *agnolotti* from Asti or Monferrato (the first one are ravioli filled with meat and the second one filled with vegetables).

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 17 °C.

SIZE: 0,75 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO