

Barbera d'Asti Superiore DOCG "Emozioni"



Grape variety: 100% Barbera. The grapes used for this wine are grown in the oldest vineyards of the estate.

Training system: espalier, with short Guyot pruning

Characteristics of the soil: marly soil

Geological profile of the area: hilly landscape at 400-450 metres above sea level. Southern hillside position

Yield per hectare: about 60 quintals

Harvest period: October

Vinification: traditional. The alcoholic fermentation takes place at about 28°C in stainless steel tanks. Malolactic fermentation in steel tanks too.

Refining: for about one year in small (225 litres) Tronçais and Allier oak barrels and then in bottles for at least 12 months.

Organoleptic profile: it is an impressive wine, displaying a ruby red colour with violet and purple shades. The bouquet is wide and complex, revealing scents of morel and ripe plum. Its silky body is enveloping and warm, with traces of vanilla, cacao, pepper and other spices.

Serving temperature: ideally at 17-18°C

Serving suggestions: ideal for roasted and stewed meat, venison, game meat and mature cheese. A perfect wine for contemplation.