CASCINA

VALLE ASINARI

- SAN MARZANO OLIVETO -

BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2020

For the production of Barbera d'Asti, the grapes coming from the lowest part of the vineyard in San Marzano Oliveto (AT) are used. Spontaneous fermentation is carried out using only indigenous yeasts in concrete tanks for 12 days. After that, the wine is racked off and pressed and racked again into concrete tanks to complete the malolactic fermentation. Ageing in a big Slavonian oak barrel of the capacity of 8,000 litres and almost 50 years old. **Ruby purple, Barbera d'Asti is elegant and smooth, full-bodied with remarkable structure and intriguing bouquet, with mentholed spice and fragrant fruit.**

Grape Variety
100% Barbera

Production area
Valle Asinari,
San Marzano Oliveto (AT)

Exposure and altitude
South, 300 masl

Type of soil
sand - lyme

Training system
Guyot

Plant density
4500 plants/hectare

Harvest time
end of September

Serving temperature
15/17 °C