CASCINA
VALLE ASINARI
- SAN MARZANO OLIVETO -

BARBERA D'ASTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2023

The highest part of the vineyard in San Marzano Oliveto is used for the production of Barbera d'Asti Superiore. 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 in big barrels of the capacity of 5,000 Litres, made of oak partly from France and partly from Slavonia, with different roast (the so-known "Pauscha coupage"). **Deep ruby, it is powerful and smooth, mineral, with a complex structure and particularly impressive bouquet, with strong spicy and explosive fruit flavor.**

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