Barbera Cà di Pian, extreme fruit with great balanced acidity...

**Denomination:**
- Vintage:
- Grape variety:
- Alcohol content:
- Received awards:
- Average production:
- Average yield per ha:
- First vintage:

**Vineyard:**
- Name/location:
- Type of soil:
- Average age of vines:
- Average altitude:
- Vineyard size:
- Special characteristics:

**Wine making process:**
- Time of harvest:
- Cellar:
- Fermentation:
- Aging:
- Bottling:
- Release:

**Wine description:**
- Color:
- Bouquet:
- Taste:
- Evolution:
- Available bottle sizes:
- Pairings:

**Further Information:**
- Cultivation system:
- Total acidity:
- Sugar content:
- pH level:
- Recommended serving temperature:
- Recommended type of glass:

Barbera d'Asti DOC
- 2006
- 100% Barbera
- 14% by vol.

- 80,000 bottles (17% of production)
- 3,500 bottles
- 1985

- Castagnole and Costigliole calcareous
- 6-20 years
- 300 m
- 23 hectare (50 acres)
- south exposure, the only Barbera that comes from younger vines

- end of September / beginning of October
- LA SPINETTA, Castagnole Lanze
- alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in oak partly in new, partly in used medium toasted French oak for 12 months
- transfer to stainless steal vats for 6 months before bottling, aging in bottles for another 2 months
- 20 months after harvest

- ruby red with purple reflections
- intense, with scents reminding of red cherry, blueberry and cassis
- fresh, fruity, nice acidity, good balance of tannins and acidity
- 10 to 15 years
- normal
- all kinds of appetizers and soft cheeses

- Guyot
- 6.2%
- 0
- 3.5

- 16º-17º Celsius
- Bordeaux