Barbera Cà di Pian, fresh, fruit laden, cherry and cassis with nice acidity...

**Denomination:**
- Vintage:
- Grape variety: 100% Barbera
- Alcohol content: 14% by vol.
- Received awards:
- Average production: 80,000 bottles (17% of production)
- Average yield per ha: 3,500 bottles
- First vintage: 1985

**Vineyard:**
- Name/location: Castagnole and Costigliole calcareous
- Average age of vines: 6-20 years
- Average altitude: 300 m
- Vineyard size: 23 hectare (50 acres)
- Special characteristics: south exposure, the only Barbera that comes from younger vines

**Wine making process:**
- Time of harvest: end of September / beginning of October
- Cellar: LA SPINETTA, Castagnole Lanze
- Fermentation: 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
- Aging: transfer to stainless steal vats for 6 months before bottling, aging in bottles for another 2 months
- Bottling: 20 months after harvest

**Wine description:**
- Color: ruby red with purple reflections
- Bouquet: intense, with scents reminding of red cherry, blueberry and cassis
- Taste: fresh, fruit laden of cherry and cassis, nice acidity, good balanced tannins
- Evolution: 10 to 15 years
- Available bottle sizes: normal, half and magnum
- Pairings: all kinds of appetizers and soft cheeses

**Further Information:**
- Cultivation system: Guyot
- Total acidity: 6.2%
- Sugar content: 0
- pH level: 3.5
- Recommended serving temperature: 16°-17° Celsius
- Recommended type of glass: Bordeaux