**Barbera Cà di Pian**, beautiful, complex aromas of cassis and dried cherry...

### 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:**

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**Barbera d’Asti DOCG**
- **2008**
- **100% Barbera**
- **14% by vol.**
- **90 pts Wine Spectator**
- **80,000 bottles (17% of production)**
- **3,500 bottles**

**Castagnole and Costigliole**
- **Calcareaous**
- **15-27 years**
- **300 m**
- **23 hectare (50 acres)**
- south exposure, the only Barbera that comes from younger vines

**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
- Transfer to stainless steel vats for 6 months before bottling, aging in bottles for another 2 months
- 20 months after harvest

**Color:**
- Ruby red with purple reflections

**Bouquet:**
- Beautiful and complex aromas of cassis, dried cherry and Indian tea,
- complex, vibrant, focused wine with refreshing acidity and ripe fruit

**Taste:**
- 10 to 15 years

**Evolution:**
- all kinds of appetizers and soft cheeses

**Available bottle sizes:**
- Normal, half and magnum

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