Barbera Cà di Pian, intense nose of black currant and dried plums...

**Denomination:**
Barbera d’Asti DOCG

**Vintage:** 2009
**Grape variety:** 100% Barbera
**Alcohol content:** 14% by vol.
**Received awards:** 90 pts Wine Spectator
**Average production:** 80,000 bottles (17% of production)
**Average yield per ha:** 3,500 bottles
**First vintage:** 1985

**Vineyard:**
Name/location: Castagnole and Costigliole
type of soil: calcareous
**Average age of vines:** 25-30 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 rotifermenters 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:** Beautiful and complex aromas of black currant, dried plums and Indian tea,
**Taste:** complex, vibrant, focused wine with refreshing acidity and ripe fruit
**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:** 16º-17º Celsius
**Recommended type of glass:** Bordeaux