Barbera Ca di Pian
aromas of blueberry, mineral and flower...

Denomination: Barbera d’Asti DOCG
Vintage: 2011
Grape variety: 100% Barbera
Alcohol content: 14.0% by vol.
Received awards: 80,000 bottles (17% of production)
Average production: 3,500 bottles
Average yield per ha: 1985
First vintage: Castagnole and Costigliole
calcareous
Vineyard:
Name/location:
Type of soil:
Average age of vines:
28-33 years
Average altitude:
300 m
Vineyard size:
23 hectares, (50 acres)
Special characteristics:
south exposure
Farming:
sustainable, no use of herbicides nor pesticides

Wine making process:
end of September / beginning of October
Time of harvest:
LA SPINETTA, Castagnole Lanze
Cellar:
alcoholic fermentation for 6-7 days in rotofermenters at controlled
temperature, malolactic fermentation in oak
Fermentation:
partly in new, partly in used medium toast French oak for 12 months
Aging:
transfer to stainless steel vats for 12 months before bottling,
Bottling:
4 years after harvest
Release:

Wine description:
ruby red with purple reflections
Color:
aromas of blueberry, mineral and flower
Bouquet:
fruity full body with firm acidity and a crisp, flavorful berry finish
Taste:

Evolution:
10 to 15 years
Available bottle sizes:
375 ml, 750 ml and magnum
Pairings:
all kinds of appetizers and soft cheeses

Cultivation system:
Guyot
Total acidity:
6.2%
Sugar Content:
0
pH level:
3.5
Recommended serving temp:
16-17 Celsius
Recommended type of glass:
Bordeaux