Barbera Cà di Pian

*aromas of blueberry, wet earth and a hint of orange peel...*

**Denomination:** Barbera d'Asti DOCG
**Vintage:** 2012
**Grape variety:** 100% Barbera
**Alcohol content:** 14% by vol.
**Awards:**
**Average production:** 80,000 bottles per year
**Average yield per ha:** 3,500 bottles
**First vintage:** 1985

**Vineyard:**
**Name/location:** Castagnole and Costigliole
**Soil type:** calcareous
**Average vine age:** 29-34 years
**Average altitude:** 300 m a.s.l.
**Vineyard size:** 23 hectares (50 acres)
**Special characteristics:** sustainable, no use of pesticides or herbicides

**Winemaking process:**
**Time of harvest:** end of September / beginning of October
**Cellar:** LA SPINETTA, Castagnole Lanze
**Fermentation:** alcoholic fermentation for 6-7 days in temperature controlled roto-fermenters, malolactic fermentation in oak
**Aging:** 12 months in partly in new and partly in used medium toast French oak barrels
**Bottling:** transfer to stainless steel vats for 12 months before bottling, aging in bottles for another 12 months
**Release:** 4 years after harvest

**Wine description:**
**Color:** ruby red with purple reflections
**Bouquet:** aromas of blueberry, wet earth and a hint of orange peel
**Taste:** full body with bright acidity and lots of intensity but balanced and silky-textured, an ultra-fine Barbera that combines richness with finesse

**Evolution:** 10 to 15 years
**Available bottle sizes:** 375 ml, 750 ml and magnum
**Pairings:** all kinds of appetizers, pasta dishes and soft cheeses
**Training system:** Guyot
**Total acidity:** 6.2%
**Sugar content:** 0%
**pH level:** 3.5
**Recommended serving temp.:** 16-17 Celsius

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