Barbera Cà di Pian  
_aromas of cherry, chocolate and a hint of tomato leaf..._

**Denomination:** Barbera d'Asti DOCG  
**Grape variety:** 100% Barbera  
**Alcohol content:** 14% by vol.  
**Awards:** vintage 2014 91 pts Parker, 2005 90 pts Vinous, vintage 2012 91 pts James Suckling  
**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:** 35-40 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 tanks, 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 cherry, chocolate and a hint of tomato leaf  
**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  
**Recommended glass:** Bordeaux