Barbera Bionzo, floral notes meld into clean, mineral-infused cherry fruit...

**Denomination:**
- Grape variety: 
- Alcohol content: 
- Received awards: 
- Average production: 
- Average yield per ha: 
- First vintage:

**Vineyard:**
- Location: 
- Type of soil: 
- Average age of vines: 
- Average altitude: 
- Vineyard size: 
- Special characteristics:

**Wine making process:**
- Time of harvest:
- Cellar:
- Fermentation: 
- Aging: 
- Bottling: 
- Specialties: 
- 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:

**Barbera d’Asti Superiore Bionzo DOCG**
- 2010
- 100% Barbera
- 14,5% by vol.
- 35,000 bottles (9% of entire wine production)
- 2,500 bottles
- 1998

**Bionzo Costigliole d’Asti**
- calcareous
- 60-70 years
- 300 m
- 14 hectare (30 acres)
- south exposure, very old vines

**end of September / beginning of October**
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 6-7 days in rotofermenters at controlled temperature, malolactic fermentation in French oak
entirely in new, medium toasted French oak for 16-18 months
transfer to stainless steal vats for 6 months before bottling, aging in bottles for another 3 months
no filtration and clarifying
2 years and 2 months after harvest

dark ruby red
Floral notes meld into clean, mineral-infused cherry fruit
Roses, violets, plums, dark cherries and minerals are some of the aromas and flavors that flow from this textured, classy Barbera. This is a jewel of a wine with a vibrant finish of pure silk.
20 to 25 years
normal
strong, soft cheeses, wild game and all types of red meat

**Guyot**
- 6.5%
- 0
- 3.6

16º-17º Celsius

**big Bordeaux**