Barbera Bionzo

layered with fruit, violet, berry and dark chocolate...

Denomination: Barbera d’Asti DOCG
Vintage: 2011
Grape variety: 100% Barbera
Alcohol content: 14.5% by vol.
Awards: 91 pts James Suckling
Average production: 12,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 1998

Vineyard:
Name/location: Bionzo Costigliole d’Asti
calcareous
Soil type: 60-70 years
Average vine age: 300 m a.s.l.
Average altitude: 5 hectares (11 acres)
Vineyard size: southern exposure, very old vines
Special characteristics: sustainable, no use of pesticides nor herbicides
Farming:

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 rotomfermenters; malolactic fermentation in French oak
Aging: 16-18 months in entirely new, medium toast French oak barrels
Bottling: transfer to stainless steel vats for 6 months before bottling; aging in bottle for an additional 6 months
Particularities: no filtration, no clarifying
Release: 30 months after harvest

Wine description:
Color: dark ruby red
Bouquet: layers of fruit intertwined with violet, berries and dark chocolate
Taste: a full-bodied wine with silky tannins and a long, flavorful finish – an exceptional combination of richness and finesse
Evolution: 20 to 25 years
Available bottle sizes: 750 ml and magnum
Pairings: strong, soft cheeses, wild game and all types of red meat
Training system: Guyot
Total acidity: 6.5% 
Sugar content: 0
pH level: 3.6
Recommended serving temp: 16-17 Celsius
Recommended glass: big Bordeaux