**Barbera Bionzo**

**amazing on the nose with tar and crushed blackberries and a stoney character...**

**Denomination:** Barbera d'Asti DOCG

**Vintage:** 2012

**Grape variety:** 100% Barbera

**Alcohol content:** 14.5% by vol.

**Awards:** 93 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

**Soil type:** calcareous

**Average vine age:** 61-71 years

**Average altitude:** 300 m a.s.l.

**Vineyard size:** 5 hectares (11 acres)

**Special characteristics:** southern exposure, very old vines

**Farming:** sustainable, no use of pesticides nor 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 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:** amazing on the nose with tar and crushed blackberries and a stoney character

**Taste:** full-bodied, with great depth of fruit and minerals, turns to dried flowers, savory and chewy yet polished with a fine finish

**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