Barbera Bionzo

*a layered, fruity wine with violet, berry and dark-chocolate character...*

Denomination: Barbera d’Asti DOCG
Vintage: 2013
Grape variety: 100% Barbera
Alcohol content: 14.5% by vol.
Awards:
Average production: 12,000 bottles per year
Average yield per ha: 2,500 bottles
First vintage: 1998

Vineyard:
Name/location: Bionzo Costigliole d’Asti
type: calcareous
Average vine age: 62-72 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 transfer to stainless steel vats for 6 months before bottling; aging in bottle for an additional 6 months
Bottling: no filtration, no clarifying
Particularities: 30 months after harvest

Wine description:
Color: dark ruby red
Bouquet: a layered, fruity wine with violet, berry and dark-chocolate character
Taste: full bodied, silky tannins and a long, flavorful finish, that shows much depth
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