Barbera Bionzo
*aromas of blackberry, blueberry, cassis, licorice and violet...*

Denomination: Barbera d'Asti DOCG
Vintage: 2014
Grape variety: 100% Barbera
Alcohol content: 14.5% by vol.
Awards: 12,000 bottles per year
Average production: 2,500 bottles
First vintage: 1998

Vineyard:
Name/location: Bionzo Costigliole d'Asti
effective soil:
calcareous
Age range of vines: 63-73 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:
Fermentation: LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 6-7 days in temperature-controlled
tanks, 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: aromas of blackberry, blueberry, cassis, licorice and violet
dense and juicy, showing mineral cut, conveying a much strong
impression of calcaire minerality and finishes with structure and
force
Taste: 20 to 25 years
Evolution: 750 ml and magnum
Available bottle sizes: strong, soft cheeses, wild game and all types of red meat
Pairings: Guyot
Training system: 6.5%
Total acidity:
Sugar content: 0
pH level: 3.6
Recommended serving temp: 16-17 Celsius
Recommended glass: big Bordeaux