Barbera Bionzo

_aromas of cassis and bitter sweet dark chocolate...

**Denomination:**
Barbera d'Asti DOCG

**Vintage:**
2015

**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

**Soil type:**
calcareous

**Average vine age:**
64-74 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:**
end of September / beginning of October

**Aging:**
LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 6-7 days in temperature-controlled tanks, malolactic fermentation in French oak

**Bottling:**
16-18 months in entirely new, medium toast French oak barrels

**Particularities:**
transfer to stainless steel vats for 6 months before bottling; aging in bottle for an additional 6 months

**Release:**
no filtration, no clarifying

**30 months after harvest**

**Wine description:**

**Color:**
dark ruby red

**Bouquet:**
aromas of cassis and bitter sweet dark chocolate

**Taste:**
broad and silky with old-viney creaminess and depth of flavor, this has the sheer stuffing to cover its sound acidity and finishes with suave, oak-influenced tannins and a spicy character

**Evolution:**
20 to 25 years

**Available bottle sizes:**
750 ml and magnum

**Pairings:**
strong, soft cheeses, wild game and all types of red meat

**Guyot**

**Total acidity:**
6.5%

**Sugar content:**
0

**pH level:**
3.6

**Recommended serving temp:**
16-17 Celsius

**Recommended glass:**
big Bordeaux