

# Vietti



## Barbera d'Asti La Crena 2004

**Variety:** 100% Barbera

**First Vintage:** 1996

**Vineyards:** The grapes are selected from the single vineyard La Crena in Agliano d'Asti, with 4.800 plants per hectare, using goujot system. The vines were planted in 1932 on a muddy-clayey soil. South exposure. Total surface: 3 hectares

**Wine Production by hectare:** 20 hl

**Harvest:** 10th pf September

**Vinification:** Alcoholic fermentation in open stainless steel tanks for 8-10 days, with daily mechanic punching-down, "delestage" and several open air pumping-over at 26°-32° C. Just after the alcoholic fermentation, the must is moved into barriques for the malolactic. The total ageing in barriques is of 16 months.  
Bottled unfiltered in Mai 2006.

**Bottles:** 9.930 by 750 ml and 100 magnums by 1.500 ml



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