



Barbera d'Asti La Crena 2006

Designation: D.O.C.

Region: Asti, Piedmont, Italy

Grapes: 100% Barbera

Winemaking: the grapes are selected from the single vineyard La Crena in Agliano d'Asti planted in 1932 with 4,800 plants by hectare. The must rests for 8-10 days in stainless steel tanks for the alcoholic fermentation in steel tank at 26-32°C (78-89° F) with 2-3 fullages daily in the electro pneumatically system.

Aging: after the malolactic fermentation, the wine is moved in French oak barrels for 16 months then it is assembled in steel tanks until the bottling. Unfiltered.

Description: rich ruby purple color with concentrated ripe aromas of red raspberry and cherry with a touch of vanilla, toast and spice. On the richer side of Barbera with lush fruit, well balanced acidity, good integration of oak and a long lingering finish.

Food Pairings: hearty stews, seasoned pasta and poultry with rich sauces, game, roasted red meats and sharp cheeses

Alcohol: 14.80% Alc. by vol.

Total Acidity: 6.3 g/L.

Total dry extract: 31.5 g/L.

Bottles: 13.440 bottles – 120 magnums

