



## Barbera d'Asti La Crena 2013

**Designation:** Barbera d'Asti D.O.C.G.

**Grapes:** 100% Barbera

**Winemaking:** from La Crena region, located in the village of Agliano Terme with an average density per hectare of 4800 plants.

The oldest part of the vineyard has been planted in 1932 in a loam-clay type of soil, with a southern exposure. The total surface is about 6 hectares. Fermentation lasts around couple of weeks in open-top stainless steel, with mechanical punching downs, délestage and many open-air pumping overs at a temperature of 26°-32°C. As soon as alcoholic fermentation is over, the wine is moved in French barriques for malolactic.

**Aging:** The wine spends its ageing between French barriques and Slavonian casks.

**Description:** Rich ruby 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:** 14.50% Alc. by vol.

**Total Acidity:** 5.90 g/l

**Total dry extract:** 29.90 g/L

