



## Barbera d'Asti La Crena 2016

**Denomination:** 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. After this, the wine macerates for another week, then it is raked and it is moved to oak for malolactic.

**Aging:** Barriques, big oak vats and steel tanks for approximately 18 months.

**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.

