



Barbera d'Asti La Crena 2010

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

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 production per hectare is about 20 hl. The must rests for 21 days in stainless steel tanks for the alcoholic fermentation at 26-32°C (78-89° F) with 2-3 daily fullages in the electro pneumatically system, "délestage" and numerous air pumping-over. Immediately after the alcoholic fermentation the wine is moved into oak barrels for the malolactic fermentation.

Aging: After the malolactic fermentation, the wine is moved into French oak barrels and big Slovenian oak casks for 16 months. Then it is assembled in steel tanks until the bottling. Bottle 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: 14.00% Alc. by vol.

Total Acidity: 5.70 g/l

Total dry extract: 28.40 g/L

