

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



Vietti

Piazza Vittorio Veneto, 5 • 12060 Castiglione Falletto (Cn) Italia • Tel. +39 0173 62825 • Fax +39 0173 62941
info@vietti.com • www.vietti.com