

ALASIA

Barbera d'Asti DOC



Colour: Brick red.

Aroma: Ripe plums and savoury, smoky oak.

Palate: Medium-bodied, with flavours of spiced plums leading to a subtly oaky finish.

Region: The Monferrato hills in the South of the province of Asti, Piemonte. South West aspects at altitudes between 250 and 400 m. Limestone-clay soil.

Vineyard: Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

Wine Making: 5,300 Lt/ha. The fruit was hand harvested Fermented in stainless steel tanks at 25-30° C. using BDX yeast. Pressed when dry and racked to stainless steel tanks for malolactic fermentation. The clear wine was then racked to a mixture of French oak barrels (70%) and large traditional Piemonte oak vats for 12 months maturation. These two components were then blended and bottled.



Barbera grape