



Barbera d'Asti Superiore d.o.c. Trabucco



This Barbera wine, certified as *denominazione d'origine controllata* (controlled designation of origin), is made from grapes grown in the classic vines area of Maranzana, Ricaldone and Cassine. The grapes are carefully selected, and the wine is aged in Slavonian oak barrels. These factors enable this Barbera d'Asti to be described as *Superiore*, denoting a product originating from particular vineyards and made with special attention.

Tasting notes: this wine has an exceptional body and structure. Its **colour** is a very intense ruby red with violet reflections. Its **bouquet** is rich and complex, of considerable concentration and breadth. On a foundation of red fruit and berries, there are notes of spice, tobacco, eucalyptus and hints of wood, with undertones of minty spices, vanilla and liquorice. On the **palate**, it is dry and generous, revealing the perfect combination of the grape varieties' characteristics, with sapid harmony and well-orchestrated velvety tannins, hints of cocoa and vanilla that blend with the red fruit tastes that are typical of Barbera. Altogether a wine of elegant smoothness and great class, with a very long and satisfying finish.

Culinary combinations: this wine is the perfect accompaniment to complex recipes, red meat, game animals and birds, and strongly-flavoured cheeses.

Alcoholic strength: 14% by volume

Serving temperature: 17 - 18 °C

Suggested glass: large *balon* for aged red wine

Storage: in a dry, cool and dark place, at a temperature of 10 -13 °C

Ageing potential: 5 - 8 years





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Oenological characteristics

Type: red

Grape variety: 100% Barbera

Average annual production: 5,000 bottles, each 750 ml

Maturation: one year in large Slavonian oak barrels

Ageing: 6 months in the bottles at a controlled temperature of 12 – 15 °C.

Fermentation temperature: maximum 28 – 30 °C

Duration of fermentation: 8 - 10 days

Malolactic fermentation: after alcoholic fermentation

Bottling period: from March to June of the year following maturation

Total acidity: 5.5 g/l

pH: 3.55

Winemaking process: the grapes are selected, stripped from their stems, and pressed. The must is transferred to the fermentation cuvee for about 8 - 10 days. During this period, *remontage* is performed regularly in order to optimize the extraction of pigments, tannins and aroma. The wine is then transferred to other vats, and the malolactic fermentation is initiated with the wine resting on its lees. The wine is transferred again, so that it attains total clarity.

Area: south of Asti

Soil: sandy and chalky

Height: 250 – 300 m above sea level

Vine type: simple guyot

Production per hectare: 6,300 litres

Climate: cold winters, with mild spring, and hot and dry summers

Harvest: from 20 September to 10 October

